

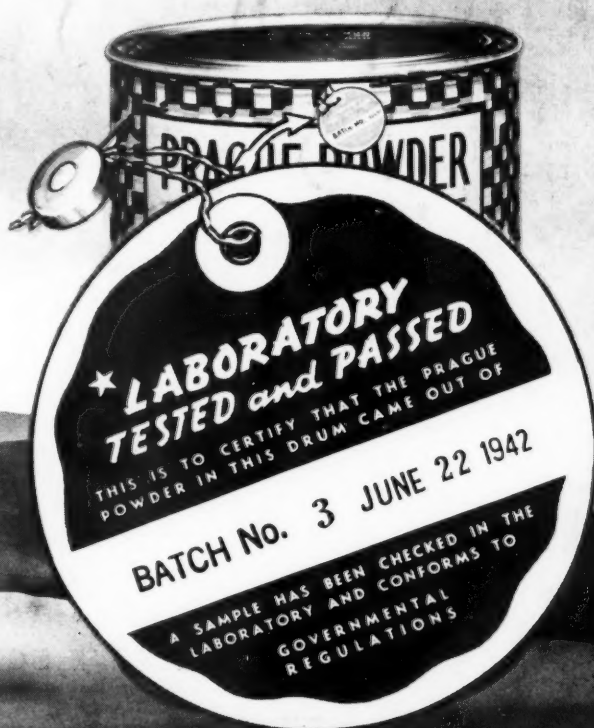
THE NATIONAL PROVISIONER

JUNE 27 • 1942

Leading Publication in the Meat Packing and Allied Industries Since 1891

PRAGUE POWDER

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Buffalo Self-Emptying Silent Cutters are available in four sizes, each designed to produce more in a shorter time. Model 70-B cuts and empties 800 lbs. of meat in 7 to 8 minutes.

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| Model 45 | . . . | 200 lbs. bowl capacity |
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JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N. Y.
Manufacturers of a complete line of Sausage Machinery Sales and Service Offices in principal cities



Buffalo

QUALITY SAUSAGE MAKING MACHINE

EMERGENCY NOTICE TO MEAT PACKERS

A critical condition confronts the industry because of price ceilings on dressed hogs and wholesale pork cuts. To cope with that grave problem there has been organized the

Emergency Conference of Meat Packers

OBJECTS:

1. To protest price ceilings on our products.
2. To protest the absence of ceilings on livestock.
3. To aid in solving problems growing out of O.D.T. orders.

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OFFICE:

Investment Building,
Washington, D. C.

EMERGENCY CONFERENCE OF MEAT PACKERS,
Investment Building,
Washington, D. C.

The undersigned hereby makes application for membership in EMERGENCY CONFERENCE OF MEAT PACKERS. It is understood that no financial obligation is involved.

Name of Company _____

By _____
(Title)

Address _____

THE NATIONAL PROVISIONER

Volume 106

JUNE 27, 1942

Number 26

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(Mail and Wire)

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The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc. For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

COMING ATTRACTIONS: Your melters, hasher-washers, presses and expellers will be doing heavy duty this fall. Repair and replacement of rendering department equipment will be difficult and breakdowns may be disastrous. One way to ensure the utmost in performance from rendering department equipment is to practice preventative maintenance. Read about it in an early issue of THE NATIONAL PROVISIONER.

★ ★ ★

As pointed out in a recent Provisioner story concerning delivery curtailments, the war is forcing the meat industry to drop many distribution practices which have long been recognized as uneconomical, but which have been retained in order to match the service of competitors. In this connection, an experiment recently conducted by an Illinois dairy firm is of interest: Whereas in 1929 the company operated 72 retail delivery routes, it now has but 30 retail and four wholesale routes. Most of its milk is currently sold through stores, in paper bottles. Retail routes were turned over to competitors and the trucks lent to them, provided the same drivers were allowed to drive them. The radical change was made on the theory that early morning milk deliveries, in these days of adequate refrigeration, are an unnecessary anachronism.

★ ★ ★

Twenty blasts from shotguns and revolvers of Grant county, Wisconsin, traffic officers were required to end the flight of a Brahma bull that escaped from the Oscar Mayer & Co. plant at Madison. In making his escape the bull cleared a 6-ft. fence and then went through a window 10 ft. from the ground. The bull had been performing in rodeos and was one of two sold to the Mayer plant by Joe R. Greer, Grant county sheriff and rodeo proprietor.

★ ★ ★

NOTE OF THE TIMES in the "Personals" column of the *Chicago Sun*: "Will the patriotic lady who hesitated to bring her 8,000 half dollars to Treasury corner to purchase war bonds, please communicate with the special events committee of the U. S. Treasury, State 2940. Arrangements will be made with Brink's Armored Express to transfer your savings safely."

★ ★ ★

After wading through the complexities of the new beef and veal ceiling regulation brought forth by OPA, and the Production Requirements Plan fostered by WPB, most packers are ready to concede that Sherman was under-stating the facts in his remark about war.

DIAMOND CRYSTAL DELIVERS

Maintaining Its Reputation for Dependability!

YOUR ORDER GETS PROMPT ATTENTION AT DIAMOND CRYSTAL!

● In these hurrying days of all-out production, you'll find it pays to deal with Diamond Crystal—as so many leading salt users do. For today, with increased capacity, we are supplying high-grade salt with customary promptness, in a variety of grades and grain-sizes. Our more than half-century of prompt delivery has won Diamond Crystal thousands of satisfied customers, coast-to-coast. Try us and see—Diamond Crystal delivers!



MAKES GOOD
FOOD TASTE
BETTER!



COURTESY OF THE ASSOCIATION OF AMERICAN RAILROADS

MAY WE HELP YOU?



Perhaps we can effect a major improvement in your product . . . or eliminate certain production difficulties . . . by suggesting a simple change in the grain, grade, or amount of salt you use.

Our Technical Service Department, with over 50 years' experience, helps dozens of leading food manufacturers and processors every year. For free counsel, write Director, Technical Service, Diamond Crystal Salt Co., Inc., St. Clair, Michigan.



● Does your household tune in on Kate Smith's program at 12 noon, CBS? It advertises Diamond Crystal Shaker Salt, America's Quality Table Salt in the big red package.

DIAMOND CRYSTAL ALBERGER PROCESS SALT

HOTEL OSBORNE

Saturday

Dear Boss:—

Tonight I really know
I'm helping to win the war!
I here's how—



Long before Pearl Harbor, I realized that I and the 75 other Taylor Field Engineers would play a mighty important part in helping industry expand to meet war needs. But for the last four months I've been keeping a diary—and reading it over tonight it came home to me for the first time how much we're all actually helping to win the war!

When you figure that this is a war of production—and that so many production jobs depend on Taylor instruments—and that it takes a man who not only knows the instruments but knows how to apply them to each particular job—well, just let me give you a few examples and you'll see what I mean:



You know the _____ Oil Products Company? They make impregnating materials and industrial alcohol. Their problem was the processing of wax and other chemicals to meet immediate Government contract requirements . . . the success of

which depends on a rigid cycle of time and temperature control by Taylor instruments. These instruments could not be satisfactorily adjusted by written instructions, and necessitated considerable time

and knowledge of both the processing requirements and instrument functions before the required control was established. Manual control without the instruments would have slowed down the processing and caused mistakes.



Or take the pulp and paper industry. At the _____ Paper Corporation I placed in operation 18 beater roll control systems which maintain proper roll pressures on the pulp in accordance with a time schedule. At the _____ Bag and Paper Company, I inspected instruments in operation, made adjustments, and recommended new installations. The result in both cases was increased production and improved uniformity.

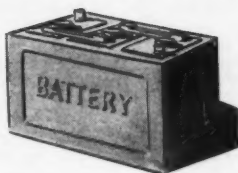
At the _____ Battery Company I specified instruments for indicating temperature of pitch and



KEEP ON BUYING U. S. WAR SAVINGS BONDS



lead tanks. At the ——— Mills, making government cloth, I made a survey of dye plant controls, including adjustment and repair of 3 instruments not operating properly. At the ——— Canning Factory I installed automatic retort controls for the processing of glass packages. Like every other canning factory these days, they are faced with a shortage of tin. Without such controls as we are able to furnish, it would be almost impossible for them to process glass packages.



But the one thing that impresses me in all my contacts with wartime plants is the enthusiastic welcome I get. I seldom have any trouble getting to the men I want to see—in fact *they're* the ones who usually want to see me! It sounds like bragging I know, but I honestly feel that today we Taylor people are doing a job! And when you really know you're helping to win the war—well, it's a grand and glorious feeling!

AND STAMPS ★

LET YOUR TAYLOR FIELD ENGINEER HELP YOU SPEED WAR PRODUCTION!

THERE'S a Taylor Field Engineer—perhaps the one who sent in the actual report summarized on these pages—within a few hours of your plant. If you're planning any new construction, expansion, or installation of new equipment requiring instruments—call him in first! He can show you how to speed up production, prevent waste and accidents, improve quality. He can help you train your own men in the vital job of keeping instruments functioning properly. Whether you need new instruments or want to make old ones last longer, write Taylor Instrument Companies, Rochester, N. Y., or Toronto, Canada. Makers of the famous "Not 1 but 5" Fulscope Controllers.

Taylor

Indicating Recording • Controlling

TEMPERATURE, PRESSURE, FLOW
and LEVEL INSTRUMENTS



Seems like every meat packer "Came from Missouri" when we mentioned Dextrose until...

tests proved cures with

CERELOSE { PURE
Dextrose Sugar }

improve

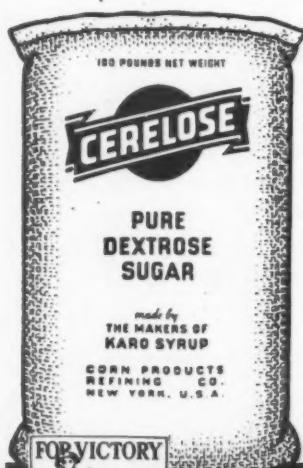
COLOR and FLAVOR

in

SMOKED BUTTS

and

SMOKED TENDERLOINS



CORN PRODUCTS SALES COMPANY

333 N. Michigan Avenue, Chicago, Illinois



Yes...
our answer
to **UNCLE SAM**

Uncle Sam has asked Dry-Zero Corporation to conserve its substantial supplies of Ceiba Fibre (Java Kapok, nature's superior insulating material out of which Dry-Zero Insulation is processed)

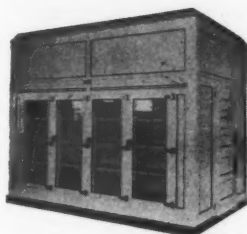
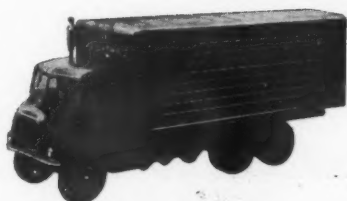
for use now in U. S. Bombers and Life Saving Equipment

instead of industrial insulation. For the duration, therefore, Dry-Zero Insulation can be used only for commercial refrigeration in the few cases where it is literally imperative for war needs.

It is significant that the same reason that makes Dry-Zero Insulation *vital superior insulation for refrigeration* is the very reason it is superior for these important war services . . . **ITS UNAPPROACHED RESISTANCE TO GETTING WET.**

For this reason Dry-Zero Insulation steadily continues to give incomparable and undiminishing heat-stopping efficiency year after year in refrigerated bodies such as illustrated here.

During the past 18 years in which we have been supplying the Nation with the most efficient commercial insulant known, we have made many friends. While it is painful to contemplate a temporary cessation of business dealings which have resulted in such friendly relationship, Dry-Zero Corporation heartily answers Yes . . . to Uncle Sam. And when Victory is won we shall be back to serve again with renewed vigor. Dry-Zero Corp., 222 N. Bank Drive, Chicago; also 60 E. 42nd St., New York.



DRY-ZERO

INSULATION

No SHORTAGE OF PATAPAR VEGETABLE PARCHMENT

Reg. U. S. Pat. Off.

The facts are now out. No shortage exists in paper. Although articles and editorials in the public press are now clearing up misunderstandings on this subject, we wish to emphasize that Patapar Vegetable Parchment is available in ample supply. In the case of butter wrapping, for instance, it is no longer necessary to skimp. Double-wrapping of Patapar can and should be used wherever required.

DON'T TAKE CHANCES

To attempt to do away with methods of packaging that have taken years to develop and perfect is taking an unnecessary chance. Skimping on proper packaging materials results in off-flavor, off-weight, and loss of public confidence. Brand reputations are at stake. So, don't take chances. There is an abundance of Patapar to fill your wrapping needs.



CHECK YOUR NEEDS NOW

Now is a good time to check your supplies of ham and bacon wrappers, meat loaf wrappers, ham boiler liners, butter wrappers, tub liners and circles, lard wrappers, carton and box liners, can liners, bag liners, covers for slack barrels and any other needs that call for the protection of Patapar. Get in touch with your supplier or write us direct.

Paterson Parchment Paper Company

Bristol, Pennsylvania

West Coast Plant: 340 Bryant St., San Francisco, Cal.

Branch Offices: 120 Broadway, New York, N. Y.

• 111 W. Washington St., Chicago, Ill.



YOU CAN'T MAKE
UNCLE SAM'S LARD
WITH ANTIQUATED EQUIPMENT
•• GET A **VOTATOR!**

IT'S a cinch to meet Army lard specifications and those for shipment to the United Nations when you process your lard with a Votator.

The Votator produces the smoothest, finest textured lard you've ever seen. And it does the job fast, too—as rapidly as the hot oil is fed in!

The Votator assures absolute uniformity of lard—texture, whiteness of color, plasticity. Contamination risks are reduced—the Votator is fully enclosed and sanitary.

But get all the facts about Votator's many advantages over all existing methods of processing lard. Write today for free illustrated book, "Improving Lard."

Votator units are now available for prompt shipment.

THE GIRDLER CORPORATION, Votator Division, Louisville, Ky.

The
VOTATOR

TRADE MARK REG. U. S. PAT. OFF.

**A Continuous, Closed
Lard Making Unit**



This senior Votator produces 9,000 to 11,000 lbs. of lard per hour. Also available is smaller Junior model with capacity of 3,000 to 4,000 lbs. per hour.

THE SANITARY WAY OF MAKING BETTER LARD AT A LOWER COST

5 Big Reasons

YOU SHOULD MAKE YOUR SAUSAGES WITH



ARMOUR'S NATURAL CASINGS!

1 A SIZE AND TYPE FOR EVERY SAUSAGE PRODUCT!

Armour has immense quantities of raw materials—and from this vast supply, Armour and Company can quickly give you casings for any need. Uniform, fine casings of every size and type!

2 GREAT STRENGTH—FOR MIN- IMUM SAUSAGE BREAKAGE!

Every time a sausage breaks during the filling process—it means a sizable loss to you in time, labor and material. Cut this loss to a minimum by using Armour's dependable Natural Casings!

3 BETTER FLAVOR IN FRESH SAUSAGE PRODUCTS!

It's the flavor-giving meat juices that give

added tastiness to fresh sausages. And Armour's Natural Casings *seal in* these meat juices!

4 SALES-APPEAL! PLUMPER, FRESHER LOOKING SAUSAGES!

High elasticity in Armour's Natural Casings keep them clinging tightly to the meat... Makes sausages look plumper and fresher!

5 SMOKE PENETRATION ADDS TANG TO SMOKED SAUSAGES!

Armour's Natural Casings permit the fragrant smoke to penetrate. And that gives real zesty smoked flavor to your smoked sausage products!

Next Time, Order

ARMOUR'S NATURAL CASINGS

Beef and Veal Prices Covered By Complex Ceiling Regulation

PRICES of beef and veal carcasses and wholesale cuts, including processed and canned beef and sausage containing beef, have been brought under a separate ceiling regulation—Maximum Price Regulation No. 169—by the Office of Price Administration. The new regulation, which becomes effective July 13, supersedes the General Maximum Price Regulation in coverage of beef and veal prices.

The regulation provides that packers' and wholesalers' ceilings for each grade of carcass and quarter of beef (or carcass and saddle of veal) shall be a price no higher than the lowest price at which each individual merchandiser sold at least 30 per cent of his total quantity of that grade during March 16 to 28, 1942.

Maximum retail prices to consumers are not changed by the regulation, and continue to be governed by the General Maximum Price Regulation.

As a necessary part of price control on beef and veal, says OPA, provision also has been made for standard grading of these meats by all packers and wholesalers in accordance with the grading specifications of the Agricultural Marketing Administration of the U.S. Department of Agriculture.

Some Ceilings Too High

Under the General Maximum Price Regulation, which established maximum prices at the peak March levels, OPA says that investigation revealed that certain wholesalers and packers had ceiling prices on beef and veal which exceeded the actual prices that most retailers had paid during March and on which they in turn had based their retail prices.

Administrator Leon Henderson emphasized in a statement accompanying the regulation that its purpose is to re-establish a proper relationship between wholesale and retail beef and veal prices, and not to cut back the level either of wholesale beef or live cattle prices below that actually prevailing during March. Cattle prices during March were such as to meet

fully the farm price provisions of the Emergency Price Control Act of 1942.

The base period used for determining ceilings for all sales but retail is March 16-28, 1942, inclusive. The maximum price is the level at or above which the individual merchandiser sold at least 30 per cent of the quantity of the specific grade of beef or veal. Retail sales which remain subject to the general regulation continue with ceiling prices at the individual seller's top March, 1942 sales prices. This, says OPA, should leave sufficient leeway to permit adequate operation at all stages of distribution.

The Price Administrator explained in detail the method by which the packer or wholesaler must calculate his ceiling price under the new regulation. This necessitates the following procedure:

- (1) First determine separately the

COMPLETE BEEF-VEAL CEILING REGULATION

The complete text of Maximum Price Regulation No. 169 on beef and veal carcasses and wholesale cuts, with Appendices A and B, will be found in the colored section, pages 27 to 30. The regulation is in handy form for filing.

total quantity of each grade of carcasses and quarters sold by him during the base period, March 16-28, 1942. These quantities are to be ascertained for (a) carload sales; (b) car route sales; and (c) sales other than carload or via car route.

- (2) The seller then must list all his base period sales in each of these classes, by U.S. government grade, in order of price, the highest price first.

- (3) The seller then shall figure off the quantity sold at the highest price, add to it the quantity sold at the next highest price, continuing down until the sum of these quantities is equal to 30 per cent or more of the total quantity of that grade of carcass or quarter sold by him in the base period.

"The price of the last sale which is figured into that sum is his maximum price for the particular grade of carcass or quarter," Mr. Henderson emphasized. "This method does not involve any averaging of price. To justify his maximum price, the seller must be able to show that at least 30 per cent

(Continued on page 24.)

Record Spring Pig Crop to Result in Huge 1942-43 Kill

FORECASTS of heavy hog slaughter this fall and winter were reaffirmed this week by the U. S. Department of Agriculture estimate of a spring crop of about 62,000,000 head, or 25 per cent more than in the spring of 1941.

The June pig crop report also states that a 1942 fall pig crop of about 43,500,000 head is indicated by farmers' reports of sows bred or to be bred to farrow this fall—an increase of 22 per cent over the fall of 1941. Spring and fall crops combined may total 105,500,000 head this year, as compared with 85,000,000 in 1941. The pig crop of 1942 will be the first to exceed 100,000,000 head. This report is based upon returns from 177,000 farmers obtained in cooperation with the post office department through the rural mail carriers in all sections of the country.

Hog production in 1942 will be much the largest on record. Market supplies and slaughter of hogs this year will be greater than ever before, but this 1942 record number will be materially exceeded in 1943. The number of hogs over six months old on farms June 1 was 17 per cent larger than a year earlier and exceeded the number on that date in any other recent year.

SPRING PIG CROP.—The number of pigs saved in the spring of 1942—December 1, 1941 to June 1, 1942—is estimated at 61,976,000 head. This is 25 per cent larger than the spring crop of 1941 and 15 per cent above the previous record spring crop of 1933. The number of spring pigs was above last year in all states. For the North Central States (Corn Belt) the estimated number of 46,965,000 is 24 per cent above the spring crop of 1941 and six per cent above the previous record crop.

By geographic divisions the percentage increases over last year are: North Atlantic, 21; East North Central, 18; West North Central, 27; South Atlantic, 22; South Central, 37, and Western, 29. The number of sows farrowed this spring, estimated at 9,819,000, was 2,049,000 or 26 per cent larger than in the spring of 1941. This is about 2 per cent smaller than was indicated by farmers' breeding intention reports last December.

The average number of pigs saved per litter this spring was 6.31 compared with 6.36 in the spring of 1941, with 6.37 the record number in 1938 and the 1931-40 10-year average of 6.02. The distribution of farrowings by months in

(Continued on page 48.)



L. HENDERSON

HOW BRITAIN'S DEFENDERS GET THEIR BEEF SUPPLIES

Written Expressly for The National Provisioner by
BRITISH INFORMATION SERVICES



THE purchase and distribution of meat for the British army at home is simplified by the fact that Britain's Food Ministry owns and controls virtually all supplies of food in the country. All transactions involved are, therefore, conducted directly between the War Office and the Ministry of Food. This is how the system works:

Britain is divided into a number of commands for military purposes. Each command headquarters administers all army affairs in its particular area. These commands inform the War Office well in advance of their meat needs, and the latter passes on the information to the Ministry of Food.

The Ministry of Food, as a precaution against aerial attack, and for other strategic reasons, has dispersed its stocks of meat among a large number of storage depots, scattered throughout the country at convenient points. The civil population, as well as the services, are supplied from these depots. Other foodstuffs are dispersed in the same way. On receipt of information from the War Office, the Ministry of Food instructs its depots to have available for release the meat required in that area for army purposes.

Army commands also have their supply depots, to which the meat is de-

livered by the Ministry of Food, for ultimate distribution to the army units in the district, under arrangements made by the Royal Army Service Corps. Command supply depots have been so placed that no unit is farther than 25 miles—usually it is much less—from its source of food supplies. Decentralization has been carried out as far as possible to save manpower, transport and time, and command and Ministry of Food depots cooperate closely.

The supply and distribution of meat for troops in action overseas vary widely according to the circumstances. Under ideal conditions, supplies are purchased locally whenever possible, or are imported from the nearest producing source. The meat is first taken to the cold storage depot and then run up by railroad to as near the front line as is practicable, from where it is taken by road to the units.

In present circumstances, it is unlikely that cold storage equipment would be available at field supply depots in the areas where fighting is taking place and, unless cattle can be obtained locally for slaughter by army butchers, officers and men probably have to content themselves with a diet of canned beef and other forms of tinned meat.

Constant efforts are being made to improve this situation and to provide the troops with fresh meat as often as possible. A recent innovation has been the introduction of a 3-ton mobile refrigerator (see cut), which carries its own power plant and is thermo-

statically controlled. In theory, such a carrier could in most circumstances go within a few miles of the front line with a supply of fresh meat, but in a war of movement, such as the present one, it is doubtful whether this would be desirable or practicable. There might, however, be many uses for such refrigerators behind the lines in tropical countries.

Sheep Carcasses Telescoped

Britain depends largely upon imports for her meat supply; the types of meat available for the troops at home—and also for the civil population—must depend upon the failure or success of the enemy's U-boat campaign. As a result, the nature of the soldiers' meat ration varies from time to time. Imports now are largely confined to frozen beef and mutton. With a view to saving shipping and storage space, an increasing amount of boneless beef is being imported, and a method of "telescoping" sheep carcasses has been developed. This is done by severing across the back in front of, and close to, the hind legs and opening up the chest cavity to allow the insertion of the legs feet foremost.

Frozen meat requires very careful handling once it regains a normal temperature; otherwise, it will quickly become unfit for human consumption. Accordingly, army personnel concerned with its handling are carefully trained; a stringent form of inspection is also observed.

Methods of dividing an ox carcass differ considerably in different localities in Britain. The side, however, is universally the first division. The term "long side" is self-explanatory, while the "short side" means a hind quarter on which 11 or sometimes eight ribs are left. When the side is divided into quarters the exact division varies, but the army custom is to recognize the cuts indicated in the accompanying diagram.

BEEF FOR THE TOMMIES

LEFT.—British army butchers at work preparing meats for the mess. Carcasses are being transformed into cuts for distribution to the various centers.

RIGHT.—Camouflaged 3-ton refrigerated trucks carry fresh beef to Britain's fighting men. Use of such trucks near front lines would be theoretically possible, but impractical. Photo at far right shows cooks receiving instructions in Army meat preparation methods.



The joints of mutton usually recognized are leg, loin, breast, shoulder and neck. The neck is often divided into best end, middle and scrag. The breast is frequently divided into point and best end. The legs are divided into knuckles and fillets; the loin into chump, middle and best end. The term "haunch" means a leg and chump, while a mutton cutlet means a rib from the best end of neck.

An army squad of butchers consists of six men—one Class I, three Class II, and two Class III men. Such a squad is expected to be able to kill and dress two bullocks in 45 minutes, and kill and dress three sheep in 12 minutes.

Beef is Favorite

Generally speaking, beef is the most popular meat with the British soldier, and he likes it very well cooked indeed. Mutton and pork are not so popular, although the latter is in great demand at Christmas. Britishers, as a whole, like their meat lean, and both of these meats carry too much fat for the general taste. Unlike the practice in the American army, pork is seldom issued as a ration, and it might be said that mutton is provided only because supplies are available and must, therefore, be used.

A typical week's army ration of meat at the present time consists of supplies sufficient for five days of beef, one day of canned beef and one day of mutton. Many people think that stew—meat boiled with vegetables—is the basis of the British army meat course. That may have been true in World War I, but today roasts of every type are prepared, even in the field when conditions permit.

Constant experiments are being made to improve the army's meat supplies under all conditions. A recent line of development has been the production of dried meat, for use when fresh meat cannot be supplied. Experiments were made with "biltong," first used by the Boers in the South African war and

(Continued on page 31.)

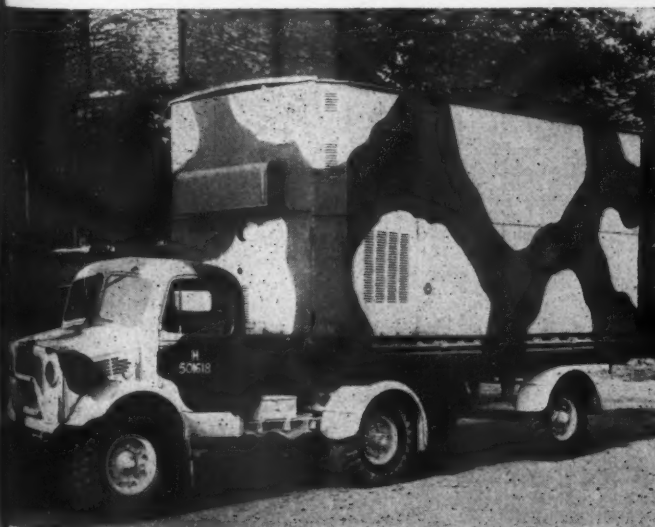
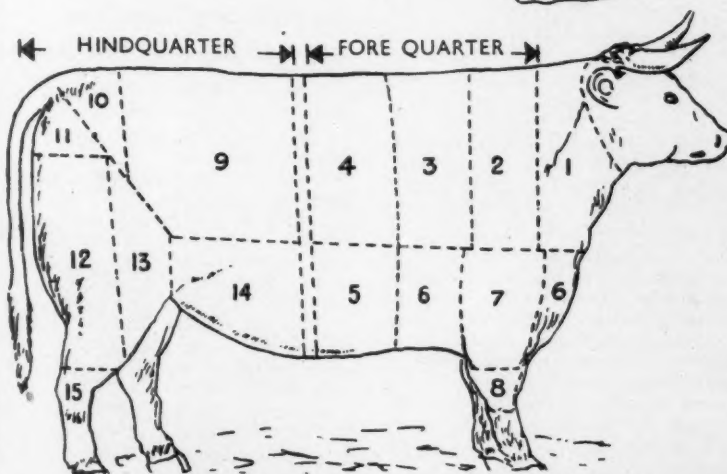
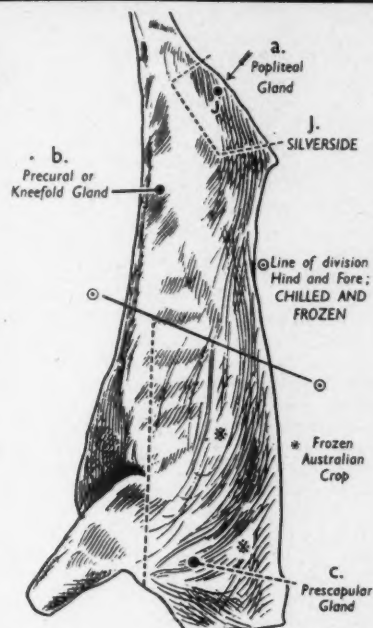
SIDE OF BEEF AND BRITISH ARMY CUTS

Fore-Quarter

- 1.—STICKING PIECE
- 2.—CHUCK RIB
- 3.—MIDDLE RIB
- 4.—FORE RIB
- 5.—THE PLATE
- 6.—BRISKET
- 7.—LEG OF MUTTON PIECE
- 8.—SHIN

Hind-Quarter

- 9.—LOIN
- 10.—RUMP
- 11.—AITCH-BONE
- 12.—BUTTOCK
- 13.—THICK FLANK
- 14.—THIN FLANK
- 15.—SHANK



Meat Processor Has Special Board To Put Good Ideas to Prompt Use

THE Junior Board of Control is the machinery which puts money-saving, time-saving, and sales-promoting ideas into prompt motion at the J. C. Adler Co., meat packers and sausage manufacturers of Joliet, Ill.

Examples of the Junior Board's accomplishments include more than doubling the ham business through elimination of carelessness in maintaining correct curing time; saving 18 man-hours of labor per week in the sausage department by installing a new grinder downstairs and moving the old machine upstairs to the trimming department, placing it directly over the lard rendering kettle and thus doing away with carrying fats; greatly reducing truck accidents and saving up to 20 per cent of fuel expense and tire wear by installing governors set at 30 m.p.h. on all truck motors.

The Junior Board is an established method of extracting practical ideas from department heads and employees, and then getting these ideas into action. Composed of nine men who represent their respective departments, the board meets once a month, although special meetings may be called by the permanent officers of the Senior Board (the company's owners) or at the request of any member of the Junior Board when he has an idea demanding immediate attention.

At these meetings, the board considers problems of administration and management, formulates merchandising and sales plans, studies working conditions and seeks methods for stimulating employee incentive. The secretary records all proceedings for the per-

manent records of the meat company.

Every six months the board nominates and elects a new member. The outgoing member has, in the voted opinion of the majority, contributed least in ideas and personal efforts during the six-month period. Voting is by secret ballot. The ballot is a mimeographed sheet which contains definite points to be filled out covering each member's contributions. When the nine ballots have been checked, the member with the lowest score loses his place on the board but retains the privilege of being nominated for election at a later date.

As a bonus of \$5.00 is paid to each member at each meeting and a \$50.00 extra bonus at the end of the year, competition is keen to get on the Board and, once there, to contribute adaptable ideas and suggestions.

Present members of the Junior Board are Richard Hopps, manager of wholesale meats department; John Lennon, manager of sausage department; Fred Lehman, slaughterhouse; John Herbert, salesman; William Leighton, credit manager; Al Schreiner, office manager; Bernard Theobald, delivery system; L. J. Adler, jr., boat provisions and Henry Geissler, maintenance department.

Members of the Senior Board include Lawrence J. Adler, sr., president; Daniel P. Lennon, secretary-treasurer and Anthony Bombassaro, director.

The J. C. Adler Co. was established in Joliet 87 years ago and has been in the present location for more than 50 years. It manufactures the Jim Dandy line of hams, bacon, sausage and lard.



POINTING WAY TO TRUCK ECONOMY

Bernard Theobald (left), member of the Adler Junior Board of Control, points out to Anthony Bombassaro, of the Senior Board, the governor installed on one of the Adler trucks. Mr. Theobald's idea is saving the company up to 20 per cent of fuel expense and tire wear and greatly reducing accidents.

Dealer, Renderer Fat Drive Jobs Outlined

INSTRUCTIONS to renderers and to meat dealers as to their part in the nationwide drive to salvage household fats have been issued by Lessing J. Rosenwald, chief of the bureau of industrial conservation of the War Production Board. Public announcement of the drive, through which it is hoped to collect 500,000,000 lbs. of inedible grease annually, is expected to be made some time in July. Under the Chicago collection plan (which is the model for the national program) the housewife is paid



5c per lb. and the retailer is allowed 1c per lb. for weighing and buying the waste household greases. Thus the renderer is paying 6c per lb.

Renderers have been asked to cooperate in the drive by supplying all meat markets now being served with a suitable receptacle, with a cover, in which the grease can be placed. A standard garbage can or wooden barrel can be used for this purpose. Renderers are being asked to call on meat markets not now on their regular routes, should these markets be without an outlet for the fat collected. While the WPB does not suggest that renderers pay a flat price, regardless of location, it is suggested that the Chicago price of 6c per lb. be used as a base. In order to check on the success of the program the War Production Board is asking renderers to furnish a monthly statement giving tonnage of household grease handled.

Meat dealers are asked to display posters and other advertising material (one piece is shown above) sent out in connection with the fat collection drive. Dealers are asked to encourage housewives to collect pan drippings and fat trimmings and to insist that they be brought in a pound or more at a time, and in metal, not glass, containers. The price paid the housewife should be the renderer's price, less 1c for handling. If renderers are unable to supply containers for the grease collected, the dealer is urged to take care of it.

Makers of exceedingly fine materials for the Meat Packing Industry

**SEE AND TALK
WITH OUR MEN**



Fearn Laboratories, Inc.

Manufacturers of Fine Food Specialties

701 707 N. Western Ave.

Chicago, Ill.

Up and down the MEAT TRAIL

E. B. Kixmiller is Named General Counsel for Swift

Edgar B. Kixmiller, nationally known attorney and authority on food laws and regulations, has been appointed general counsel for Swift and Company, according to an announcement by William B. Traynor, vice president and treasurer. The new general counsel is no stranger to the meat industry for he started with the Swift organization 28 years ago in the legal department. In 1931 he was appointed Swift's general attorney. Mr. Kixmiller takes the place of Henry Veeder, who prior to his death two weeks ago, had served for 50 years as general counsel.

Mr. Kixmiller was born in Bicknell, Ind. in 1885. In deference to his father's wishes he entered the banking business after leaving college, but since he had always cherished the hope of becoming a lawyer he soon quit his job and entered the Yale law school. Here he received his law degree, graduating cum laude.

After a brief period as assistant prosecuting attorney in his home state he returned to Chicago and started in the Swift law department.

The most recent case in which Mr. Kixmiller participated was the anti-trust indictment against Swift & Company, and others, at St. Joseph, Mo. The jury cleared the defendants on all charges. This case was the first of a number involving the meat packing industry to come to trial.

What Goes Up . . .

When the huge 220-ft. smokestack at the Armour and Company S. St. Joseph, Mo., plant was erected in 1913, Miss Mayme Kilgore of the accounting department volunteered to ride to the top in a bucket and put an American flag in place. A few days ago, Miss Kilgore wished good luck to Verner Lamb, one of a crew of men engaged to raze the towering landmark, as he tackled his lofty assignment. The big stack, resting on an octagonal base 45 ft. high, is being torn down because modern methods of steam generation do not require the use of such large structures.

Packers Organize to Meet Danger in Price Ceilings

A number of meat packers gathered in New York City last week to form an organization to be known as the Emergency Conference of Meat Packers to



FRED M. TOBIN



GEO. A. CASEY

meet the critical situation confronting the industry because of ceilings on dressed hogs and wholesale pork cuts. The group's objects will be to: 1) Protest price ceilings on packinghouse products; 2) To protest absence of ceilings on livestock; 3) Aid in solving problems arising from ODT orders. Officers are George A. Casey, chairman; Fred M. Tobin, vice chairman; C. B. Heinemann, secretary; G. W. Birrell, treasurer; W. La Roe, general counsel.

Personalities and Events Of the Week

W. W. Oswald, well known in Southern California meat packing circles for the past 16 years, died at his Los Angeles home of a heart attack. He was 53. At the time of his death he was associated in the meat business with Willits, Green and Hays of Los Angeles. Somewhat earlier he had been connected with the Clougherty Brothers Packing Co. Mr. Oswald came to Los Angeles in 1926 from Pittsburgh, Pa., where he had been a partner in the firm of Oswald and Oswald.

Representatives of 45 meat packing companies in western Pennsylvania are working on plans to consolidate their transportation efforts under ODT regulations, following a meeting in Pittsburgh with Charles T. Walker, field man for the Office of Defense Transportation.

Trading in the yards at Ft. Worth was suspended for two hours recently in honor of Philip Bert O'Connell, 62, retired cattle buyer for Swift & Company, who died at his home in Ft. Worth. Affiliated with Swift for 48 years, he had been at the Ft. Worth plant for 32 years.

Effective June 27, the Pearse Packing Co., 911 West 37th St., Chicago, dis-



MEAT INDUSTRY IN WAR PARADE

"Meat for a Fighting America" was the theme of the float of the Chicago meat industry which was a part of the 14-hour United Nations parade in Chicago on June 14. The float featured several of the better known meat cuts—ham, leg of lamb, roast beef, and pork loin. These were tied in with the nation's war effort by figures of a soldier and an American housewife. Predominant colors were red, white and blue. Since Chicago meat industry firms may be called upon to participate in other parades, the committee in charge had the float constructed in semi-permanent form so it can be used again.

continued operations. The company handled beef exclusively. **Howard Pearce**, partner with his sons in operation of the plant, states that the firm had been losing money steadily since the start of lend-lease buying. The condition was aggravated when OPA ceilings were established on wholesale beef prices.

W. N. Wardall, federal meat inspector, formerly of Kansas City, Mo., has been transferred to the plant of the Cudahy Packing Co. at Wichita, Kans.

Harold F. North, industrial relations executive of Swift & Company, and retiring president of the Industrial Relations Association of Chicago, was elected to the executive committee at the recent annual meeting of the group. **W. W. Daley**, Corn Products Refining Co., was named a director of the association.

Carl A. Franz, assistant branch manager for Armour and Company at Toledo, O., and an employee of the firm for 26 years, is joining his two sons in the United States Navy.

James Iverson, has been named Armour and Company canned food specialist in the Akron, O., territory.

Grand champion lamb of the junior show at the East St. Louis National Stockyards was purchased by the National Meat Co. of St. Louis at \$1.15 a pound. The lamb, shown by a 16-year old Missouri farm boy, weighed 75 lbs.

Wilson & Co., Armour and Company, and the Oklahoma National Stockyards each contributed \$100 to the Red Cross relief fund raised to aid victims of the Oklahoma City tornado of June 12. More than 30 persons were killed by the twister.

Pioneer Packing Co. has been established at 2510 Cleveland Ave., National City, Calif., by **George S. Wright**.

A new organization, the International Provision Co., has opened headquarters at 1570 Industrial St., Los Angeles. Operators are **Max Schulman** and **John D. Chudacoff**.

George E. Marks, vice president of Meat Packers, Inc., Los Angeles, spent his vacation in the rugged Cuernamaco mountain country of San Diego county, California.

Because of expanding business, the Luer Packing Co., Los Angeles, has changed from state to BAI meat inspection.

The Greensboro Sausage Co., Greensboro, Ga., owned and operated by Mrs. Margaret Powell and Mrs. Jessie M. Foster, has moved to larger quarters. The new building contains 20,000 sq. ft. of floor space and will help the firm to keep up with growing demand for its products.

J. A. Moody, Jr., president, Moody Sausage Co., Augusta, Ga., has returned from a 10-day vacation trip to Miami, Fla.

D. H. Kingston, who has been acting sales manager of the Swift & Company branch house at Albuquerque, N. M., since last November, has been promoted to sales manager of the branch.

He entered the company's employ in 1936.

Star Provision Co. is the firm name under which **Edward Solig** and **Larry Berman** have obtained a certificate to conduct business at 3301 E. Vernon ave., Los Angeles.

J. H. Tapley, president of Swift Canadian Co., one of Canada's largest meat packing organizations, announced that the company will establish a limited number of fellowships for research in nutrition. Any fundamental study of the nutritive properties of food or the application of such information to improvement of the Canadian diet will be eligible for consideration for a grant from the fund.

J. L. Perry, Seymour Packing Co., Topeka, Kans., is serving as chairman of the city's scrap collection committee, which is handling collection of scrap metal and other materials in Shawnee county.

Five employees of John Morrell & Co. who have become eligible for the 25-year silver service award of the American Meat Institute include **Frank H. Steinbeck**, Philadelphia branch; **C. C. Eddy**, **Fred Moss**, **Charles E. Elliott** and **Thomas Stevens**, all of the Ottumwa plant and office.

The firm of **Ben Grunstein & Son** has been formed to deal in wholesale meats at 502 Observer highway, Hoboken, N. J. **Ben** and **William Grunstein** are proprietors of the business.

A bid of 25c a pound bought the champion pen of three wethers at the Hoosier Junior Market Lamb show at the Indianapolis Union Stock Yards for **Kroger Grocery** and **Baking Co.** **Kingan & Co.** purchased the championship pen of five lambs at 20c a pound. There were 195 lambs in the Indiana junior show.

Henry Smith Pyle, formerly associated with the leather firm of C. and J. Pyle Co., died at New Castle, Del., following an operation.

Walter Lee Montgomery, 48, employed by Swift & Company at Ft.

Farr Named Chairman of Livestock and Meat Board

Closing the two-day annual meeting of the National Live Stock and Meat Board, the directors of the Board elected



H. W. FARR

Harry W. Farr, Greeley, Colo., to the chairmanship of the organization. Mr. Farr succeeds **Albert K. Mitchell**, Bell Ranch, New Mexico, who has served as chairman for the past three years. **John W. Rath**, Waterloo, Ia., and **W. H. Tomhave**, Chicago, were re-elected to the respective offices of vice-chairman and

treasurer. **R. C. Pollock** was reelected secretary-general manager.

Highlights of the meeting, in addition to the reports of the Board's officers and staff members, were talks given by **Col. Paul P. Logan**, U. S. Army, on the meat program in the army, and by **Dr. M. L. Wilson**, Office of Defense Health and Welfare Services on the progress of the national nutrition program.

Worth for a number of years, died June 15 at Smithfield, Tex. A brother, **G. R. M. Montgomery**, is Swift credit manager at Ft. Worth.

John B. Davis, Armour and Company purchasing agent at Ft. Worth and manager of the Southwestern Exposition and Fat Stock Show, left the hospital June 21 after an illness of several weeks.

Charles E. Ritter, 40, president of Ritter's Abattoir Co., Boyerton, Pa., passed away after a short illness. The business will be carried on by his widow and his son.

Current price ceiling headaches be-

TO "RETIRE" THE AXIS

An old 40 x 8 tire which saw service in the last world war hauling meat to Camp Dodge, Iowa, was one of the contributions to the scrap rubber drive by **John Morrell & Co.** Here are **Lillian Shepp**, **Evelyn Myers** and **Ruth Wendell** of the Ottumwa plant with the big doughnut, rubber from which will be used against **Hider** and **Hirohito**. Also in the Morrell scrap rubber collection are rubber mats from more than 500 cars and trucks owned by the firm.



THE WAR...THE METAL SITUATION...AND YOU



FOR DEMOLITION, our armed forces use TNT, neatly packaged in small containers. These TNT containers are typical of the hundreds of war items which tax the facilities of the can-making industry.



TO FIGHT, millions of men must eat. It is the job of the can-making industry to supply the tin containers for their food. This job, naturally, gets primary consideration.



FEEDING the industrial front has always taxed the facilities of the can-making industry. But today—despite the enormous wartime demands mentioned above—we're turning out more containers for essential foods than ever before.



KIDS, the future of America, must be fed. Families must be fed. Making the containers for essential foods for the civilian population is still another drain on the can-making industry. But we're able to do our part because *you* are doing yours.

MANY OF YOU may not be getting the containers for your products that you did in peacetime.

The pictures explain this.

BUT—you, who are using substitute packages, are serving the cause of victory, too. For you are meeting the new situation with skill. You are doing a splendid job of adapting substitute containers and selling the need for them to your trade.

We pledge to give you the best “war containers” we can devise. And even better containers after the war. *American Can Company, 230 Park Avenue, New York, N. Y.*

FOR TOTAL VICTORY...

Here are some typical war items can-makers are now manufacturing for the armed forces of the United Nations:

Containers for food rations . . . explosives . . . oil . . . bandages . . . blood-plasma transfusion kits . . . emergency water rations . . . anti-aircraft motors . . . and many more war essentials.

setting the meat packing industry don't worry John R. Mock, who served in the shipping department of Oswald & Hess Co., Pittsburgh, Pa., for 13 years. Mr. Mock was interested in wildlife and made his hobby pay dividends. Today he conducts his "All Outdoors" column in a local Sunday newspaper.

Ed Brahm, sr., formerly located at 218 Market st., Pittsburgh, Pa., has transferred his business to the establishment of Pitt Provision & Packing Co., 111 9th st.

Treasury Department merit certificates for participation in war bond purchases have been awarded to the Wilson & Co. and Swift & Company branch units at Harrisburg, Pa. Joseph T. Dougherty received the award on behalf of Wilson and Edward N. Riden performed a similar function on behalf of the Swift personnel.

Joseph Carr Sons, Cohoes, N. Y., meat packing and processing firm, has purchased two warehouses and a refrigerator building in the Albany, N. Y., wholesale district. The units are being prepared for early occupancy.

A Real Red-Letter Day

June 21 was a memorable date for Albert Freud of Chicago, sales representative of Berth, Levi & Co., Inc. It was the longest day of the year and it was Father's Day; however, even



more important to Mr. Freud, it was his fiftieth birthday and the sixth birthday of his red-headed grandson and namesake, Albert Killham.

Although there have been other double-header birthdays in the Freud-Killham family it was the first time that the anniversary had coincided with Father's Day. Young Albert presented Albert, senior, with a box of cigars and in turn received a \$50 defense bond from his proud grandfather. The day's festivities included a three-generation trip to a baseball game by the two Alberts and Mr. Freud's father. A birthday dinner, attended by 93 persons, concluded the eventful day. Mr. Freud covers the Chicago, Detroit, Texas and Arizona territory for Berth, Levi & Co. Inc.



Recent WPB and OPA Orders Affecting the Meat Industry



IN ADDITION to two fundamental developments affecting the industry—Maximum Price Regulation No. 169 on beef and veal carcasses and wholesale cuts (see page 13) and the decision that packers come under the Production Requirements Plan (see page 16)—the War Production Board and the Office of Price Administration have recently issued the following orders:

REFRIGERATION.—Some restrictions of Limitation Order L-38 on refrigeration and air conditioning equipment are liberalized by Amendment No. 1, issued last week by WPB. Sale of certain items of equipment is permitted without the necessity of obtaining a preference rating to cover installation of the finished product. Under the order's originally issued such items could be sold only on an A-9 or higher rating, or to preferred purchasers. Repair service is defined and repair parts are excluded from provisions of the order and may now be sold without preferred status.

CANNED BEEF.—By order of WPB, all stocks of imported canned beef held by any person in excess of 5,000 lbs. in any one place, in contiguous places, or in transit in the United States, are required to be set aside for 90 days. All of the canned beef so set aside has been allocated to the armed forces by the Director of Industry Operations. Imported canned beef includes corned, roast, or boiled beef, canned outside the United States, in either metal or glass containers that have been hermetically sealed. Any canned beef arriving after June 22 shall also be set aside under the order, unless imported by or for the account of any government agency. Only one exception is listed in the order; imported canned beef may be delivered without specific allocation to armed forces to fill purchase orders placed before June 22. If canned beef set aside for government agencies has not been purchased within 60 days after filing report of such holdings, the owner may notify the WPB in writing that if such beef is not purchased within 30 days he will no longer hold it. If it is not purchased within 30 days after the filing of such a notice, and no other order is issued with respect to it, it shall be deemed released and shall be available for unrestricted sale and distribution. Conservation Order M-172 continues in effect until October 1 of this year.

SUGAR.—By Amendment No. 3 to Rationing Order No. 3, OPA liberalized the sugar rationing regulations under which industrial users obtain their sugar allowances; however, the size of allowances remains precisely as at present. Under the amendment industrial users may obtain allowances for a two-month period. After June 30 applications for allotments shall be for consecutive two-month periods, the first of

which commences on July 1; applications must be filed not later than the fifth day of the first month of the period and not earlier than the 15th day of the month preceding the period. In cases where industrial users fail to file applications before the expiration of the first five days of the period, the local board may issue a certificate minus the proportion applicable to the expired days of the period. Authorized agents of owners will be allowed to make applications for sugar purchase certificates. Applications for certificates may now be mailed.

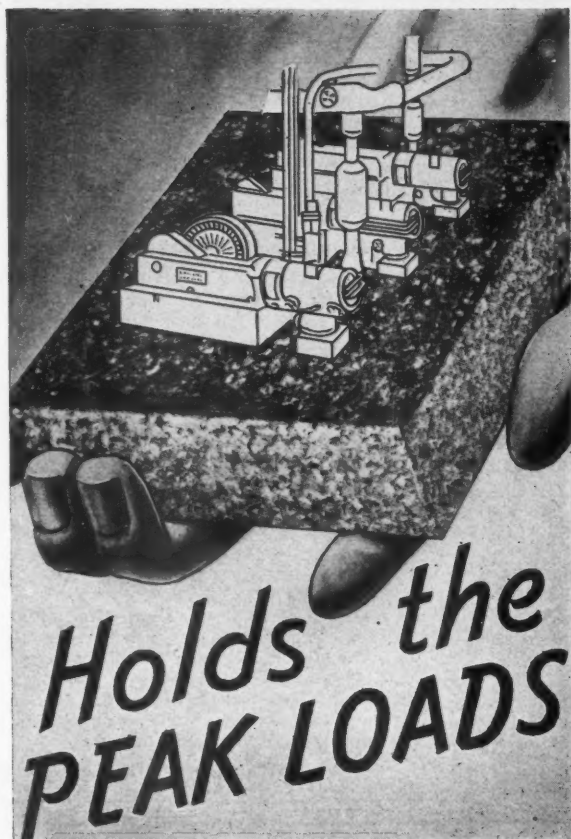
DEAD STOCK.—In Amendment No. 9 to Supplementary Regulation No. 1, effective June 25, 1942, dead animals, usually termed fallen animals, have been exempted from provisions of the General Maximum Price Regulation by OPA. Prices paid for dead animals remain indirectly regulated, however, for ceiling levels have been set on all renderer's products. Therefore, OPA points out there is a practical limit to the amount the renderer can pay for a fallen animal. Fats and oils and other valuable by-products needed for the war effort are obtained from the carcasses by the renderers. In view of the practical difficulty of ascertaining any particular seller's (farmer, packer, stockyards, etc.) maximum, and the possibility of the loss of fats and oils if a ceiling was established, the Administrator has removed fallen animals from the coverage of the regulation. Many renderers have never paid for fallen animals, acquiring the dead stock in payment for their removal service, but processors in some localities are now buying fallen animals from farmers.

FLASHES ON SUPPLIERS

CARRIER CORP.—The board of directors of Carrier Corporation has elected Cloud Wampler as president of the corporation to succeed the late J. Irvine Lyle. Mr. Wampler had been executive vice president. Edward T. Murphy, senior vice president and one of the founders of the company, was named a director to fill the vacancy caused by Mr. Lyle's death. Mr. Wampler has been closely associated with Carrier Corporation since 1934, when he became a director.

FINANCIAL NOTES

The board of directors of John Morrell & Co. has declared a dividend of 50c per share on the firm's common stock, payable July 25, to stockholders of record at the close of business June 30, 1942.



UNITED'S B.B. Corkboard contains myriads of microscopic air cells, each cell sealed unto itself. The embodying of a large percentage of dead air results in its low conductivity value. By its



greater resistance to heat transmission it allows greater efficiency of refrigerating equipment . . . holds the peak loads . . . at minimum cost.

UNITED CORK COMPANIES KEARNY, NEW JERSEY

Manufacturers and Erectors of Cork Insulation
SALES OFFICES AND WAREHOUSES

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|----------------|---------------------|-------------------|-------------------|
| Albany, N. Y. | Cincinnati, Ohio | Milwaukee, Wis. | Pittsburgh, Pa. |
| Baltimore, Md. | Cleveland, Ohio | New Orleans, La. | Rock Island, Ill. |
| Boston, Mass. | Hartford, Conn. | New York, N. Y. | St. Louis, Mo. |
| Buffalo, N. Y. | Indianapolis, Ind. | Philadelphia, Pa. | Waterville, Me. |
| Chicago, Ill. | Los Angeles, Calif. | | |



York Machinery Deserves YORK OIL

Today, it's more important than ever before to take the best possible care of your fine, sturdy, precision-built York refrigeration and air conditioning equipment.

That means YORK OIL . . . of course! And here's why:

York processing begins with the highest grade oils that can be bought, oil that you might consider satisfactory for refrigeration use. But York subjects this oil to the Selective Refining Process . . . the *Plus Process* . . . that removes minute particles of carbon, dirt, carbon, moisture and other objectionable impurities and adapts it specifically to the lubrication of refrigeration and air conditioning equipment. Every run is tested to make sure it is up to proper standards.

Here's a special oil for a special job. And it comes to you at a special price when you take advantage of the "Buyer's Benefit Discount Certificate." Ask the York Branch or Distributor nearest you. York Ice Machinery Corporation, York, Pennsylvania.



YORK REFRIGERATION AND AIR CONDITIONING

"Headquarters for Mechanical Cooling since 1885"

"KEEP'EM FLYING!"

New Beef Ceilings

(Continued from page 13.)

of his total sales of that grade of carcass or quarter were made at that price or at a higher price during the base period. By computing the maximum prices separately for carload sales and for sales other than carload or via car route, the price differentials existing during the base period are retained. This follows the objectives of the general regulation."

Other highlights of the new regulation include the following:

(a) A virtual zoning system is set up for establishing the maximum prices for car route sales. First, taking all of the sales made via car routes originating from a single shipping point, the prices for each grade of carcass and wholesale cut are computed by the formula outlined above. The prices so computed are the maximum prices in the zone of the shipper's highest freight and icing costs; the zone includes all car route points where the freight and icing costs are within 25c per cwt. of the highest cost. Each area receding from the highest freight and icing cost zone toward the shipping point, where the difference in freight and icing cost does not exceed 25c per cwt., constitutes another zone.

The maximum prices of each recessive zone for each grade of carcass and wholesale cut are determined by pro-

gressively deducting $\frac{1}{4}$ c per pound from the maximum prices of the zone of highest freight and icing costs. Thus, starting from the highest maximum price zone, each zone nearer the shipping point has maximum prices which are $\frac{1}{4}$ c per pound less than those in the adjacent further zone.

This adjustment has been made to forestall any variations in car route prices during the base period from creating differences in ceiling prices not warranted by differences in transportation costs to various localities. Such differences, in a period of shortage, would tend to divert beef supplies from one area to another without any sound economic justification.

Other Highlights

(b) To maintain uniformity of pricing methods, all sellers are required to fix maximum prices for each wholesale cut. These are not to be set by using the computation applicable to carcasses and quarters. However, the ceiling shall be established in such manner that the price for each wholesale cut shall bear the same relationship to the prices of the other wholesale cuts from the quarter or saddle as prevailed during March 1942.

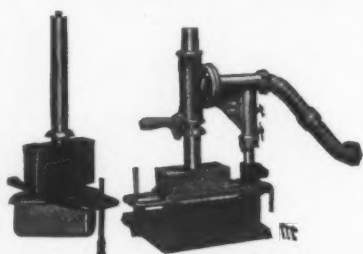
One condition is imposed. Prices must not be so high that the total realized from the sale at their maximum prices of all cuts from the quarter or saddle would be more than \$1 per cwt.

higher than the total realized from the sale of the quarter or saddle at its ceiling price. This \$1 covers cost of labor and shrinkage in cutting up the quarter or saddle and, in addition, provides some flexibility in selling all cuts derived from a quarter. Prices thus fixed must be reported to OPA and remain the seller's maximums, with absolutely no further adjustment permitted.

Grading and Branding

(c) Provision is made for standard grading and grade marking by all sellers. The General Maximum Price Regulation required all sellers to maintain price differentials based upon differences in quality. The meat industry has developed numerous private grading systems. However, says OPA, price control based upon a multiplicity of private grades is ineffectual. No basis for the comparison of one seller's grades with another's exists. Prices cannot be related. The tendency of many sellers to classify all meat as of the highest grade for the purpose of realizing the highest possible price caused distress to sellers who rigidly maintained grade and price differentials. The departure from established grading practice is equivalent to a substantial increase in the entire level of wholesale prices, and frequently tends to pierce the retail ceilings.

In order to effectuate the policies of



"BOSS" MEAT LOAF PAN FILLER

This automatic machine is a complete unit and comes to you ready to be connected to your stuffer for immediate action.

It consists of only a few parts, is simple to operate and easy to keep clean.

Tests have shown it to fill 20 four-pound pans per minute. A positive, money-making accessory.

"BOSS" assures Best Of Satisfactory Service

THE CINCINNATI BUTCHERS' SUPPLY CO.

Helen & Blade Sts., P. O. Box D, Elmwood Place Station, Cincinnati, Ohio

824 Exchange Ave., U. S. Yards, Chicago, Ill.

KOLD-HOLD

TRUCK REFRIGERATION

Provides a Cooler-Room on Wheels—Eliminates Slime, Loss of Bloom, Trimming—Operates Economically; Less Than a Dime a Day—Assures Predetermined Body Temperatures—Lasts a Lifetime; Guaranteed 10 Years—Keeps Truck Bodies Clean, Sweet, Dry, Odorless—Permits Longer Runs—Increases Sales by Keeping Meat Clean, Cold, Hard—Requires Little Space; Is Light in Weight. Send Now for Complete Details.

KOLD-HOLD MANUFACTURING CO.
429 North Grand Avenue Lansing, Michigan
Chicago Office: 201 N. Wells New York Office: 1819 Broadway

MULTIPLY PROFITS WITH NEVERFAIL

Users of the NEVERFAIL 3-Day Ham Cure tell us that sales and profits pile up like chain letters at the post-office. One housewife tells another about the luscious "Pre-seasoned" flavor . . . about the juicy texture, the uniform mildness and the even, eye-catching pink color. Prove it to yourself! Write for a demonstration in your own plant.

H. J. MAYER & SONS CO.

6819-27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS
Canadian Sales Office: 159 Bay Street Toronto Canadian Plant: Windsor, Ontario

ESKIMOS

ARE SO CALLED BECAUSE THEY ARE MEAT EATERS. THEIR NAME IS DERIVED FROM AN INDIAN WORD WHICH MEANS: "THOSE WHO EAT RAW FLESH"



Ol'Man River is the "meat boundary of America" Two thirds of the nation's meat is produced west of the Mississippi - - - two thirds is consumed east of the "Father of Waters"



Independent, itinerant gold washers are called "pork-knockers" in British Guiana because by breaking the rocks to pieces they find just about enough gold to buy the pork upon which they live.

DO YOU KNOW how to **SAVE MONEY** and **INCREASE SALES?**
Mail the coupon for the Answer!

BEMIS BRO. BAG CO.

420 Poplar Street, St. Louis, Mo.

OFFICES: Boston • Brooklyn • Buffalo • Chicago
Denver • Detroit • East Pepperell • Houston • Indian-
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BEMIS BRO. BAG CO., 420 Poplar Street, St. Louis, Mo.

Gentlemen: Please send samples and full details of products checked below:

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|--|---|
| <input type="checkbox"/> Bemis Lard Press Cloths | <input type="checkbox"/> Bemis Beef Bleaching Cloths |
| <input type="checkbox"/> Bemis Parchment-Lined Bags | <input type="checkbox"/> Bemis Stockinette |
| <input type="checkbox"/> Bemis Ready-to-Serve Meat Bags | <input type="checkbox"/> Bemis Scale Covers. Heavy, durable, duck, waterproofed or untreated |
| <input type="checkbox"/> Bemis Roll Duck. For press cloths, boiling hams, truck covers, etc. | <input type="checkbox"/> Bemis Inside Truck Covers. Made to fit your trucks |
| <input type="checkbox"/> Bemis Cheesecloth, by the bolt, bale or cut to size | <input type="checkbox"/> Bemis Delivery Truck Covers. Have no "weak spots." Also made of insulated canvas |
| <input type="checkbox"/> Bemis Beef or Neck Wipes. Highly absorbent pads of 4 to 6-ply cheesecloth | |

Name _____
Firm _____
Street _____
City _____ State _____

the General Maximum Price Regulation it was necessary for OPA to establish a uniform system of grading. Hereafter all sellers must grade such carcass and wholesale cuts in accordance with grading specifications of the Agricultural Marketing Service of the U. S. Department of Agriculture. In 1941, some 789,894,250 lbs. of fresh and frozen beef were so graded. Where the seller did not maintain such gradings during March, he is now required to grade and market his product in accordance with such specifications. Furthermore, in order that grades, as thus established for future sales, may be governed by proper maximum prices, each seller also is required in computing his maximum prices to translate into the prescribed grades the beef and veal sold by him during the base March 16-28, 1942, period.

(d) Because Federal, State, county and municipal buyers for use in governmental institutions usually purchase beef by competitive bidding for a month's needs at regular delivery intervals, OPA has provided that their ceiling purchase price shall be the top price at which bids for the customary quantity and under customary conditions of sale and delivery were awarded in the 30-day period beginning March 16, 1942.

(e) The new regulation does not establish price differentials for certain classes of buyers. The only differential maintained is for carload purchases.

Cincinnati Meat Trade Complains of Ceilings

Unless there is improvement in the wholesale meat price ceilings soon, half of Cincinnati's independent beef, veal and pork slaughterers face the possibility of being forced to close their doors, George W. Byers, secretary of the Cincinnati Wholesale Meat Dealers Association, stated recently. The Association has appealed to the Office of Price Administration for a revision of ceiling prices. Mr. Byers says that the trouble in Cincinnati is common with that in other cities—ceilings on prices of finished products but no ceiling on costs, especially live animals. Seven hundred employes of Cincinnati independent packing plants are circulating a petition asking that OPA revise the price ceiling setup.

Under the General Maximum Price Regulation, customary differentials had to be maintained.

Discussing the change on differentials, Mr. Henderson said:

"The method employed in the General Maximum Price Regulation rests upon the requirement that the maximum prices shall be the highest prices actually charged a purchaser of the same class during the base period. The frequent occurrence of unrepresentative sales in the beef industry has made that technique of doubtful utility. On

the other hand, the experience of the industry under price controls is too limited at the present time to provide a sound basis for the imposition of a mandatory system of fixed differentials. This is particularly true in view of the diversity in the practice of individual sellers in the classification of their customers.

"The problem will receive continued study, however, and if experience under the present regulation demonstrates the need therefor, additional differential classifications will be established by appropriate amendment to this regulation."

The new beef and veal regulation itself does not cover either sales to packers of the beef cattle themselves by raisers or sales of the so-called finished product by the retailer to the consumer. However, since retail sales continue to be covered by the General Maximum Price Regulation, OPA hopes that its refusal to puncture this ceiling will exercise a restraining influence on prices down the distributive line.

Furthermore, it is pointed out that beef and veal prices were rising in a virtually straight line throughout the spring months. Certain packers made isolated and unrepresentative high sales during March and such sales then constituted their ceilings under the General Maximum Price Regulation. This enabled such packers to outbid their competitors for the live animals during

(Continued on page 31.)

SPECIAL GRADING STAMP

to meet requirements of beef and veal
ceiling regulations effective July 13

COMPLETE • EFFECTIVE • LOW COST

One stamp answers all your grade-marking problems under ceiling regulations—meets BAI requirements—is RIGHT in design, construction and performance.

Adjustable stamp has marking wheel of rust-proof brass with hand finished letters. Body of stamp is machined bronze casting. Varnished wood handle. Grade letters $\frac{1}{2}$ " x $\frac{1}{2}$ ". Marking die is instantly adjusted to any position by knurled knob and locks automatically in each marking position. Complete stamp $4\frac{1}{2}$ " long. STAG-BULL stamp made of brass, hand finished. Words $\frac{1}{2}$ " x $1\frac{1}{2}$ ". Wood handle. Great Lakes Violet Ink (meets BAI requirements) \$1 per quart. Heavy-duty stamp pad \$1.50 each. Order stamp, ink and pad today. Be prepared!

Send your Order Immediately!

GREAT LAKES

STAMP & MFG.
CO., INC.

2500 IRVING PARK BLVD. • CHICAGO, ILL.



SPECIAL 4-WAY STAMP
marks AA - A - B - C
only **\$9.25 each**

BRASS HAND STAMP
marks STAG - BULL
only **\$4.50 each**

MAXIMUM PRICE REGULATION NO. 169

Beef and Veal Carcasses and Wholesale Cuts

Title 32—National Defense; Chapter II—Office of Price Administration; Part 1364—Fresh, Cured and Canned Meat & Fish

1364.51 Prohibition against selling beef or veal carcasses or wholesale cuts at prices above the maximum. On and after July 13, 1942, regardless of any contract, agreement, or other obligation, no person shall sell or deliver any beef or veal carcass or wholesale cut, and no person in the course of trade or business shall buy or receive any beef or veal carcass or wholesale cut at a price higher than the maximum price permitted by Section 1364.52; and no person shall agree, offer, solicit or attempt to do any of the foregoing. The provisions of this section shall not be applicable to sales or deliveries of beef or veal carcasses or wholesale cuts to a purchaser if, prior to July 13, 1942, such carcasses or wholesale cuts have been received by a carrier, other than a carrier owned or controlled by the seller, for shipment to such purchaser.

1364.52 Maximum prices for beef and veal carcasses and wholesale cuts. Except as provided by paragraphs (d) and (f) of this section, each seller's maximum prices for beef and veal carcasses and wholesale cuts which are shipped otherwise than via car route or by carload shall be computed as provided by paragraph (a) of this section; his maximum prices for such carcasses or cuts shipped via car route shall be computed as provided by paragraph (b) of this section; and his maximum prices for such carcasses or cuts shipped by carload shall be computed as provided by paragraph (c) of this section. Maximum prices for carcasses or cuts which cannot be determined under paragraph (a), (b), (c) or (d) shall be computed as provided in paragraph (e). Each seller shall report to the Office of Price Administration his maximum prices as provided in paragraph (g).

MAXIMUM PRICES FOR PRODUCTS NOT SHIPPED VIA CAR ROUTE OR BY CARLOAD

(a) Except as provided in paragraphs (d) and (f) of this section, each seller's maximum price for each beef or veal carcass or wholesale cut not shipped via car route or by carload shall be computed as follows:

(1) The maximum price for each grade of each beef or veal carcass shall be the highest price actually charged by the seller during the period March 16 to March 28, 1942, at or above which at least 30 per cent of the total weight volume of the seller's sales of carcasses of the same grade were made during such period.

Example: Assume that the seller's sales of choice carcasses of beef during the base period, March 16 to March 28, were as follows:

| Per Lb. Price | Volume, lbs. Weight | Weight Volume Percent of Total |
|---------------|---------------------|--------------------------------|
| 24c | 1,000 | 4 |
| 23½c | 2,000 | 8 |
| 23c | 4,000 | 16 |
| 22½c | 5,000 | 20 |
| 22c | 8,000 | 32 |
| 21½c | 4,000 | 16 |
| 21c | 1,000 | 4 |

26,000 Total Weight Volume

The seller's maximum price for choice carcasses of beef is 22½c per lb., for that is the highest price actually charged by him at or above which he made at least 30 per cent of the total weight volume of his sales of such carcasses during the base period. 22c cannot be his maximum price, because only 28 per cent of the total weight volume of sales was made at or above that price. 21½c cannot be his maximum price, for he made no sales during the base period at that price.

(2) The maximum price for each grade of fore-quarter of beef, hind-quarter of beef, fore-quarter of veal, hind-quarter of veal, fore-saddle of veal, and hind-saddle of veal shall be determined as follows: (i) The seller shall ascertain the highest price actually charged by him during the period March 16 to March 28, 1942, at or above which at least 30 per cent of the total weight volume of his sales of such fore-quarter, hind-quarter, fore-saddle, or hind-saddle was made during the period March 16 to March 28, 1942. (ii) In the event that the sales of fores and hinds of each grade at the prices computed in sub-paragraph (2) (i) above would yield a greater total sales realization when sold separately, then the total sales realization obtainable from the sales of the same fores and hinds of each grade in carcass form, at the seller's maximum price for a carcass of such grade, the seller shall adjust downward the prices of such fores and hinds to remove such excess. In making such adjustment the seller shall not change the price differential in cents per pound between hinds and fores as established pursuant to sub-paragraph (2) (i). The price so fixed and adjusted shall be the seller's maximum price for such quarter or saddle, and he may not thereafter charge any higher price.

(3) The maximum price for each grade of each wholesale cut derived from a quarter or saddle shall be determined as follows: (i) The seller shall fix a price for each such cut upon the basis of the relationship which prevailed, during the base period March 16 to March 28, 1942, between the price of such cut and the prices of other cuts derived from a quarter or saddle of the same grade. (ii) In the event that the total gross proceeds obtainable through sales at the prices so fixed of all cuts derived from such quarter or saddle exceeds by more than \$1.00 per cwt. the total gross proceeds obtainable through the sale of such quarter or saddle, uncut, at its maximum price, the seller shall adjust downward the prices of such cuts to remove the excess over \$1.00 per cwt. In making such adjustments, the seller shall not change the relationship of such prices as established pursuant to sub-paragraph (3) (i). The price so fixed and adjusted shall be the seller's maximum price for such wholesale cut.

NOTE: In making computations of total weight volume required by paragraph (a) of this section, the seller shall omit all sales of products which he shipped via car route or by carload.

MAXIMUM PRICES FOR PRODUCTS SHIPPED VIA CAR ROUTE

(b) Except as provided in paragraphs

(d) and (f) of this section, each seller's maximum price for each grade of each beef or veal carcass or wholesale cut delivered via car route shall be computed as follows:

(1) The seller shall ascertain separately the total weight volume of each grade of each carcass, or fore-quarter or hind-quarter of beef or veal, or fore-saddle or hind-saddle of veal delivered by him, during the period March 16 to March 28, 1942, via all car routes operated by him from each car route shipping point.

(2) The seller shall compute maximum price for each grade of each such carcass, side, quarter and saddle, and for each grade of each wholesale cut in the manner provided for in sub-paragraphs (1), (2), and (3) of paragraph (a) of this section, for each car route shipping point.

(3) The prices determined pursuant to sub-paragraph (2) of this paragraph (b) shall be the maximum prices in the zone of the highest freight and icing costs. Such zone shall include all car routes the freight and icing costs of which are within 25c per cwt. of the highest freight and icing costs of any of such car routes operating from the same shipping point.

(4) Other car route zones from the same shipping point shall also be determined by the seller upon the basis of 25c per cwt. differences in freight and icing costs. Maximum prices in each such zone shall be computed by deducting from the maximum prices determined pursuant to sub-paragraph (2) of this paragraph (b) ¼c per pound for each 25c per cwt. difference in freight and icing costs.

MAXIMUM PRICES FOR PRODUCTS SHIPPED BY CARLOAD

(c) Except as provided in paragraphs (d) and (f) of this section, each seller's maximum price, f.o.b. the seller's shipping point, for each grade of each beef or veal carcass or wholesale cut sold for carload delivery shall be the highest price actually charged by the seller during the period March 16 to 28, 1942, at or above which at least 30 percent of the total weight volume of the seller's sales of such carcass or wholesale cut sold in carload shipments from such shipping point during such period: Provided, that, in determining such maximum price, the seller shall deduct from all delivered prices charged in his carload sales during such period the actual transportation costs from the shipping point to all points of delivery. If the seller is unable to determine the maximum price for any grade of any wholesale cut derived from a quarter or saddle, because he made no carload sale of such cut during such period, he shall compute such maximum price in manner provided for in sub-paragraph (3) of paragraph (a) of this section.

MAXIMUM PRICE FOR PRODUCTS PURCHASED BY CERTAIN GOVERNMENTAL AGENCIES

(d) The maximum price for each grade of each beef or veal carcass or wholesale cut which is purchased for any institution of any state, or political subdivision thereof, or of the United States by an authorized purchasing agency (other than purchases for the armed forces of the United States or the Federal Surplus Commodities Corporation) shall be the highest price which such agency contracted to pay for such grade of carcass or cut in contracts specifying comparable delivery and entered into during the 30-day period commencing on March 16, 1942. Such authorized purchasing agency shall quote the maximum price for such grade of beef or veal carcass or wholesale cut at such times as it issues invitations for bids. If the maximum price cannot be determined under the foregoing provisions of this paragraph (d), such maximum price shall be the seller's maximum price determined under the applicable provisions of paragraph (a), (b), or (c) of this section.

MAXIMUM PRICES FOR PRODUCTS WHICH CANNOT BE PRICED UNDER THE FOREGOING PARAGRAPHS

(e) Except as provided in paragraph (f) of this section, if the maximum price for any grade of any beef or veal carcass or wholesale cut cannot be determined under paragraphs (a), (b), (c) or (d) of this section, the maximum price for such carcass or cut shall be the maximum price of the most nearly competitive seller.

MAXIMUM PRICES FOR PRODUCTS SOLD FOR EXPORT

(f) The maximum price at which a person may sell or deliver any commodity for export shall be determined in accordance with the provisions of the Maximum Export Price Regulation issued by the Office of Price Administration on April 25, 1942.

DUTY TO REPORT MAXIMUM PRICES AND ADHERE TO REPORTED PRICES

(g) Each seller shall report to the Office of Price Administration, pursuant to the provisions of section 1364.58, his maximum prices on all beef and veal carcasses and wholesale cuts which he sells. The seller shall in no event charge any prices higher than those so reported as his maximum prices.

1364.53—Duty to maintain and identify grades. No person shall sell or offer for sale, and no person in the course of trade or business shall buy or receive any beef or veal carcass or wholesale cut unless each such carcass or cut has been identified by grade in accordance with the provisions of this section. Each seller shall maintain uniform grades, as specified in paragraph (a) of this section; shall compute his

maximum prices upon the basis of such uniform grades rather than upon the basis of his own grades, as provided in paragraph (b) of this section; and shall identify his products by grade letters, as provided by paragraph (c) of this section.

UNIFORM GRADES

(a) (1) Beef carcasses and wholesale cuts derived from steers and heifers shall be graded into the following uniform grades: choice, good, commercial, utility, and cutter and canner. Beef carcasses and wholesale cuts derived from cows shall be graded in the same manner, except that no such carcass or cut shall be graded choice. In determining the grade of each such carcass or cut, the seller shall use the "Specifications for Official U.S. Standards for Grades of Carcass Beef" set forth in Appendix A hereof, and incorporated herein as section 1364.64, except that the specifications therein for the two grades, cutter and canner, shall be combined and treated as a single grade, and the specifications therein for the two grades, prime and choice, shall be combined and treated as a single grade, choice.

(2) Veal and calf carcasses and wholesale cuts shall be graded into the following uniform grades: choice, good, commercial, utility, and culls. In determining the grade of each such carcass or cut, the seller shall use the "Specifications for Official U.S. Standards for Grades of Veal and Calf Carcasses" set forth in Appendix B hereof, and incorporated herein as Section 1364.65, except that the specifications therein for the two grades, prime and choice, shall be combined and treated as a single grade, choice.

DUTY TO COMPUTE MAXIMUM PRICES ON THE BASIS OF UNIFORM GRADES

(b) The word "grade," as used in Section 1364.52 and in paragraph (c) of this section, means any uniform grade referred to in paragraph (a) of this section and shall not be construed to mean the private grade of an individual seller. Irrespective of the grading system used by the seller during the base period March 16 to March 28, 1942, it shall be the duty of the seller to classify into the uniform grades provided for in paragraph (a) of this section the beef and veal carcasses and cuts sold by him during such period, by reference to the grading standards provided for in said paragraph (a), and then to ascertain his maximum prices for each such grade of carcass and cut as required by Section 1364.52.

DUTY TO IDENTIFY PRODUCTS BY GRADE LETTERS

(c) (1) No person shall sell or break any beef or veal carcass unless a stamp has been placed thereon with harmless marking fluid conforming to the formula for violet branding fluid approved by the U. S. D. of A., B. A. I., set forth in Appendix C, and incorporated as Section 1364.66, marking the

appropriate grade letter, as hereinafter designated, in such manner as to identify by such letter the uniform grade of each wholesale cut which may be derived from such carcass, except that in the case of a calf or veal carcass sold with the skin on, the grade letter shall be stamped only on the shanks and briskets. He shall similarly stamp upon all bull and stag carcasses their sex identification. The grade identification of each beef or veal carcass and wholesale cut must appear on the seller's invoices.

(2) The appropriate grade letter for each uniform grade shall be as follows:

| Grade | Grade Letter |
|------------------|--------------|
| Choice | AA |
| Good | A |
| Commercial | B |
| Utility | C |

The grade letter shall be at least 1/4 inch in height and width. Carcasses or cuts graded as canners and cutters, or culls, need not be stamped.

USE OF OTHER GRADING AND BRANDING SYSTEMS

(d) Any seller may use a private grading and branding system in addition to that required by the foregoing paragraphs of this section: **Provided** that he shall not compute his maximum prices upon the basis of such private system, and, that he shall identify his private grading and branding system in such manner as to distinguish it from the official grade stamp as required by paragraph C of this section.

1364.54 **Conditional agreements.** No seller of beef or veal carcasses or wholesale cuts shall enter into an agreement permitting the adjustment of the prices to prices which may be higher than the maximum prices provided by Section 1364.52, in the event that this Maximum Price Regulation No. 169 is amended or is determined by a court to be invalid or upon any other contingency: **Provided**, that if a petition for amendment has been duly filed, and such petition requires extensive consideration, the Administrator may grant an exception upon the provisions of this section permitting the making of contracts adjustable upon the granting of the petition for amendment. Requests for such an exception may be included in aforesaid petition for amendment.

1364.55 **Exempt Sales.** The provisions of this Maximum Price Regulation No. 169 shall not apply to sales at retail; nor to sales to the Federal Surplus Commodities Corp., or to any purchasing agency of the armed forces of the United States.

1364.56 **Less than Maximum Prices.** Lower prices than those set forth in Section 1364.52 may be charged, demanded, paid or offered.

1364.57 **Evasion.** The price limitations set forth in this Maximum Price Regulation No. 169 shall not be evaded, whether by direct or indirect methods, in connection with an offer, solicitation, agreement, sale, delivery, purchase, or receipt of, or relating to beef or veal cuts or wholesale cuts, alone or in con-

junction with any other commodity, or by way of any commission, service, transportation, or other charge, or discount, premium, or other privilege, or by tying-agreement or other trade understanding, or by changing the selection or grading or the style in effect during the base period, March 16 to March 28, 1942, of cutting, trimming, curing, smoking, cooking, drying, or otherwise processing, or canning, wrapping or packaging of wholesale cuts.

1364.58 Records and Reports. (a) Not later than July 18, 1942, every person making sales subject to Section 1364.52 of this Maximum Price Regulation No. 169, shall file with the Office of Price Administration in Washington, D.C., a sworn statement certifying:

(1) A description of the grading system used by the seller during the base period March 16 to March 28, 1942, setting forth the grade terms, code designations, and marks employed by the seller in any private grading system, and setting out fully the seller's grade specifications.

(2) The maximum price for each official grade of carcass and wholesale cut as determined pursuant to Sections 1364.53 and 1364.52 above, enumerating separately the maximum selling prices of each grade of carcass and wholesale cut for (i) carload lots, (ii) car routes and (iii) sales other than in carload lots and via car routes.

(3) Whether the maximum selling prices are delivered prices or f.o.b. seller's shipping point.

(4) The area or areas in which the seller's maximum selling prices are applicable.

(b) Not later than July 13, 1942, every person making sales subject to section 1364.52 of this Maximum Price Regulation shall prepare on the basis of all information and records required in accordance with paragraph (a) of this section, and thereafter keep for examination by any purchaser during ordinary business hours, a statement showing and enumerating separately the maximum selling prices of each grade of beef or veal carcass and wholesale cut for (1) carload lots, (2) car routes, and (3) sales other than in carload lots and via car routes.

(c) Every person making a sale of any beef or veal carcass or wholesale cut, on or after July 13, 1942, in the course of trade or business or otherwise dealing therein, shall make and preserve complete and accurate records of each such sale, showing the date thereof, the name and address of the buyer and seller, the quantity, grade and weight of all carcasses or wholesale cuts sold, and the price charged or received therefor.

(d) Persons affected by this Maximum Price Regulation No. 169 shall submit such other reports to the Office of Price Administration as it may from time to time require.

1364.59 Enforcement. (a) Persons violating any provision of this Maximum Price Regulation No. 169 are subject to the criminal penalties, civil en-

forcement actions, and suits for treble damages provided for by the Emergency Price Control Act of 1942.

(b) Persons who have evidence of any violation of this Maximum Price Regulation No. 169 or any price schedule, regulation, or order issued by the Office of Price Administration, or of any acts or practices which constitute such a violation are urged to communicate with the nearest field or regional office of the Office of Price Administration or its principal office in Washington, D.C.

1364.60 Petition for Amendment. Persons seeking modification of any provision of this Maximum Price Regulation No. 169 or an adjustment or exception not provided for therein may file petitions for amendment in accordance with the provisions of Procedural Regulation No. 1, issued by the Office of Price Administration.

1364.61 Applicability of General Maximum Price Regulation. The provisions of this Maximum Price Regulation No. 169 supercede the provisions of the General Maximum Price Regulation with respect to sales and deliveries for which maximum prices are established by this Regulation.

1364.62 Definitions. (a) When used in this Maximum Price Regulation No. 169 the term:

(1) "Persons" means individual, corporation, partnership, association, car route, packer's branch house, or other group of persons, or the legal successor or representative of any of the foregoing.

(2) "Seller" means any person who sells, supplies, disposes, barbers, exchanges, transfers and delivers, and contracts and offers to do any of the foregoing. Where a person makes sales from more than one place of business, each separate place of business of such person shall be deemed to be a separate seller, except that all places of business owned or controlled by the same person and selling in the same municipal or county locality shall be regarded as a single seller. Each shipping point from which a car route or car routes originate shall be deemed a separate seller.

(3) "Veal" includes the dressed carcasses and wholesale cuts derived from calves.

(4) "Wholesale cuts" means all cuts and combinations of cuts derived from the dressed beef or veal carcass, including but not limited to: (i) fore-quarters and hind-quarters and fore-saddles and hind-saddles; (ii) rough and trimmed, bone in and boneless, whole and sliced; (iii) fresh, frozen, cured, pickled, spiced, smoked, cooked, dried or otherwise processed; and including ground hamburger and sausage containing any proportion of beef. Kosher fores and all cuts derived therefrom shall for the purposes of Section 1364.52 be regarded as separate wholesale cuts. Cuts of each grade and brand, and in each stage of processing, shall be considered separate wholesale cuts. Trimmings of each grade and in each stage of processing shall be considered separate whole-

sale cuts. Each type of canned and packaged meat, made entirely from beef or veal, shall be considered a separate wholesale cut.

(5) "Carcass" means the dressed carcass of beef and veal, and includes: the side or sides of beef and veal; the fore-quarter and hind-quarter of beef or veal when sold together, and the fore-saddle and hind-saddle of veal when sold together.

(6) "Carload" means: (i) a shipment by rail to a single point of destination of at least the minimum weight as set forth in the tariffs of railroad carriers, upon which shipment the railroad carload rate from the point of shipment to the point of destination is based: Provided, that where a smaller quantity is shipped which could move at a railroad carload rate rather than at a railroad less-than-carload rate because a lower transportation charge is produced thereby, such smaller quantity shall be considered a carload lot; and (ii) a shipment by motor truck or trucks of 15,000 lbs. or more to a single point of destination, as a single bulk sale transaction. In determining what constitutes carload sales, the seller shall include all shipments which meet the above description, including those picked up by the buyer at seller's place of business.

(7) "Purchasing agency" refers to the authorized purchasing agency which contracts for future delivery of any carcasses or wholesale cuts according to fixed specifications.

(8) "Sales at retail" means sales to the ultimate consumer: Provided, that no wholesaler, processor, packer, slaughterer, branch house, purchaser for resale, car route or commercial user, shall be deemed to be an ultimate consumer, except that a sale to a purveyor of meals, by a person regularly and generally engaged in selling at retail, made on usual retail terms, shall be regarded as a sale at retail.

(b) Unless the context otherwise requires, the definitions set forth in Section 302 of the Emergency Price Control Act of 1942 shall apply to others terms used herein.

1364.63 Effective Date. Maximum Price Regulation No. 169 (Section 1364.51 to 1364.66) shall become effective July 13, 1942.

APPENDIX A

Section 1364.64—Specifications for grades of carcass beef

CHOICE

Choice grade beef carcasses and wholesale cuts shall be relatively blocky and compact and thickly fleshed throughout. Loin and ribs shall be thick and full. The rounds shall be plump. The chucks shall be short and thick, and the neck and shanks short. The fat covering shall be fairly smooth and uniform and shall extend over the entire exterior surface of the carcass. The interior fat shall be abundant in the pelvic cavity and over the kidney. The protrusion of fat between the chine bones shall be fairly liberal and the "overflow" of fat over the inside of the ribs shall be distinctly in evidence and fairly evenly distributed. The intermingling of fat with the lean in evidence between the ribs, called feathering, shall be extensive. Both the interior and the exterior fat shall be firm, brittle, and somewhat waxy, but may be slightly waxy or rough.

The fat is usually white or creamy white but a slight yellowish tinge will not exclude beef from this grade, provided the character of the fat meets the requirements for the grade in other respects. The cut surface of the lean muscle shall be firm and possess a smooth velvety appearance. It shall

be well marbled and the marbling shall be relatively extensive, especially in the heavier carcasses. The color shall be uniform and bright and may range from a pale red to a deep blood red. The bones are usually soft and red, terminating in soft nearly white cartilages but some ossification of the cartilages and hardening in the bone as indicated by a tinge of whiteness will not disqualify beef produced from mature cattle from this grade.

Only beef produced from beef-type steers and heifers that show a relatively high degree of perfection in breeding and feeding will qualify for the Choice grade. Beef produced from cows is not eligible for this grade.

GOOD

Good grade beef carcasses and wholesale cuts shall be moderately blocky and compact and shall be moderately thick-fleshed throughout. A tendency for the loins and ribs to be slightly flat and for the rounds to be slightly flat and to taper toward the shank is permitted. Chucks and neck may be only moderately short and thick and shanks may be only moderately short. The fat covering shall extend well over the exterior surface but may show a moderate degree of waste or patchiness, particularly in heavy mature beef. The interior fat shall be fairly plentiful in the pelvic cavity and around the kidney. There is usually a slight protrusion of fat between the chine bones. The "overflow" of fat over the inside of the ribs may be apparent to a slight extent. A limited amount of intermingling of fat with the lean between the ribs, called feathering, shall be in evidence. Both the interior and the exterior fat are usually fairly firm and brittle.

The quantity of fat required of beef within this grade will vary within relatively wide limits dependent upon the age and class of cattle from which it is produced. That produced from lightweight steers and heifers which were slaughtered when relatively young may have a relatively thin exterior fat covering and only a moderate quantity of interior fat, whereas that produced from heavier, older cattle may possess a relatively thick exterior fat covering and fairly heavy interior fat deposits in the pelvic cavity, over the kidney, and on the inside of the forequarters. The fat is usually creamy white but it may possess a distinctly yellowish tinge. The cut surface of the lean muscle may be only moderately firm and smooth and velvety in appearance.

Beef within this grade will show a relatively wide range of marbling. The beef produced from young cattle may show only a limited degree of marbling which is apparent only in the thicker cuts whereas that produced from the older, more mature cattle shall show rather extensive marbling throughout. The color is usually uniform and bright but may be slightly two-toned or slightly shady. It usually ranges from a light red to a slightly dark red. The bone will range from soft and red in lightweight beef produced from young cattle to a relatively hard bone that is tinged with white in the beef produced from older, more mature cattle. It is, however, necessary that the chine bones show cartilages, termed "buttons," in order to qualify for this grade.

Beef produced from steers, heifers, and relatively young well-finished beef-type cows may qualify for the Good grade.

COMMERCIAL

Commercial grade beef carcasses and wholesale cuts may be somewhat rangy, angular, and irregular in conformation and the fleshing may be slightly thin throughout. Loins and ribs tend to be flat and somewhat thinly fleshed. The rounds are relatively long, flat, and tapering. Chucks are usually slightly flat and thinly fleshed. The neck is somewhat long and thin and the shanks somewhat long and tapering. The quantity of fat required of beef within this grade will vary within relatively wide limits dependent upon the age and class of cattle from which it is produced. That produced from relatively young lightweight steers and heifers that were slaughtered when relatively young may have a thin exterior fat covering that does not extend over the round or chucks and a relatively small quantity of interior fat. In such beef there will be practically no protrusion of fat between the chine bones and there will be no "overflow" of fat on the inside of the ribs and no feathering between the ribs.

Beef produced from heavier, older cattle, and particularly from mature animals, will possess a moderately thick exterior fat covering that may be uneven and waxy, and fairly heavy interior fat deposits in the pelvic cavity, over the kidney, and on the inside of the forequarters. The fat may be slightly yellow, somewhat soft, and slightly oily. The cut surface of the lean muscle may be somewhat soft and watery in beef produced from younger cattle, but in that produced from older cattle it is usually firm but is also usually coarse. Beef within this grade produced from yearling cattle will have little if any marbling whereas that produced from mature cattle, and particularly cows, will show a moderate degree of marbling through the thicker cuts. The color may be two-toned or shady and usually ranges from a light red to a dark red. The character of the bone will vary from fairly soft and red in the beef produced from the young cattle to white and hard in that produced from mature cattle.

Beef produced from steers, heifers, and cows may qualify for the Commercial grade.

UTILITY

Utility grade beef carcasses and wholesale cuts may be decidedly rangy, angular, and irregular in conformation. The fleshing is usually thin. The

loins and ribs are flat and thinly fleshed. The rounds are long, flat, and tapering. The chucks are flat and thinly fleshed. The neck and shanks are long and tapering. The hip and shoulder joints are prominent. The degree of fat covering varies from very thin in beef produced from young steers and heifers to a slightly thick covering that may be somewhat uneven in beef produced from cattle that are more or less advanced in age. The quantity of interior fat varies from very little in beef that is produced from young and immature steers and heifers to a moderate quantity in that produced from mature cattle.

The fat is usually soft and varies in color from a grayish white to decidedly yellow. The cut surface of the lean muscle is usually soft and watery in the beef produced from younger cattle but in that produced from more mature cattle it is usually fairly firm but coarse. The beef in this grade will show practically no marbling except in that produced from aged cattle which may show a little marbling in the thicker cuts. The color may be two-toned or shady and usually ranges from a light red to a very dark red. The bone is usually hard and white.

The Utility grade of beef may be produced from steers, heifers, or cows.

CUTTER AND CANNER

Cutter grade beef carcasses and wholesale cuts may be very rangy, angular, and irregular in conformation and very thinly fleshed throughout. The loins and ribs are very flat, thin, and shallow. The rounds are very long, flat, and shallow. The neck and shanks are very long and tapering. The hip and shoulder joints are in evidence. The degree of exterior fat covering may vary from a very thin covering that is confined almost entirely to the ribs and loins in the beef produced from younger cattle to a thin, more extensive covering in the beef produced from mature cattle.

The interior fat is confined largely to the pelvic cavity and the kidney and may vary from a very small quantity, if any, in these parts in beef produced from younger cattle to a limited quantity in that produced from mature cattle. The color of both the interior and the exterior fat may vary from grayish white to a deep yellow. The cut surface of the lean muscle shows no marbling, is coarse, and is usually soft and watery. The color may be two-toned or shady and usually ranges from a slightly dark red to a very dark red. The bone is usually hard and white.

The Cutter grade of beef may be produced from steers, heifers, and cows. That produced from cows constitutes a relatively large percentage of the beef eligible for this grade.

Canner grade beef carcasses and wholesale cuts shall be extremely rangy, angular, and irregular in conformation and extremely thinly fleshed throughout. All cuts are extremely thin, flat, and shallow. The rounds are very long, flat, and tapering, and the chucks are extremely thin, flat, and shallow. The neck and shanks are extremely long and the hips and shoulder joints are extremely tapering. Beef of this grade is practically devoid of both interior and exterior fat. The outside surface usually has a very dark appearance. The cut surface of the lean muscle shows no marbling, is soft and watery in appearance. It shows no marbling. The color may be two-toned or shady and usually ranges from a moderately dark red to an extremely dark red or brownish black. The bones are nearly always hard and white.

A very large percentage of the beef of the Canner grade is produced from mature cows that are somewhat advanced in age.

APPENDIX B

\$ 1364.65 Specifications for grades of veal carcasses.

CHOICE

A Choice grade veal carcass is markedly superior in conformation, finish, and quality.

In general shape or outline it is blocky and compact. It is broad and deep in proportion to its length. All parts are thickly covered, each part having its proper proportionate thickness. Because of the thickness of fleshing the carcass presents a plump, full, well-rounded appearance. The different parts are developed and balanced in such a way as to result in a high proportion of back, loin, and round combined.

The shanks are short and thick. Rounds are thick and bulging. Loins and back are full and plump. Shoulders and breasts are broad and thick. The neck is short and thick.

There is a thin covering of fat over the rump, loin, back, and top of the shoulders, and over the inner walls of the chest and abdomen. There are moderately large deposits of fat in the breast, flanks, and crotch, and around the kidneys. All exterior fat is smooth. The color of fat is a creamy white tinged with pink.

The flesh ranges from light gray to pinkish brown in color. It is firm, fine-grained, and, in a cut surface, is velvety to sight and touch. All bones are small in proportion to the size and weight of the carcass and are soft and red.

GOOD

A Good grade veal carcass possesses a moderately high degree of conformation, finish, and quality.

In general shape or outline it tends to be blocky and compact. It is moderately broad and

deep in proportion to its length. All parts are moderately thick-fleshed, each part having its proper proportionate thickness. Because of the thickness of fleshing, the carcass presents a moderately plump, full, well-rounded appearance. The different parts are developed and balanced in such a way as to result in a moderately high proportion of back, loin, and round combined.

The shanks are moderately short and thick. Rounds are moderately thick and bulging. Loins and back are moderately full and plump. Shoulders and breast are moderately broad and thick. The neck is moderately short and thick.

There is a very thin covering of fat over the loin and back and over the inner walls of the chest and abdomen. There are slightly small deposits of fat in the breast, flanks, and crotch, and around the kidneys. All exterior fat is moderately smooth. The color of fat is usually a creamy white. The flesh ranges from a pinkish brown to a light tan in color, is moderately firm, fine-grained and, in a cut surface, is moderately velvety but may be slightly moist to sight and touch. All bones are moderately small in proportion to the size and weight of the carcass and are moderately soft and red.

COMMERCIAL

A Commercial grade veal carcass is slightly deficient in conformation, finish, and quality.

In general shape or outline it is slightly rough and rangy. It is slightly narrow and shallow in proportion to its length. All parts are slightly deficient in fleshing, each part being proportionately lacking in this respect. Because of the relative thinness of fleshing the carcass presents a slightly empty, sunken, or hollowed-out appearance. The different parts are developed and balanced in such a way as to result in a slightly low proportion of back, loin, and round combined.

The shanks are slightly long and thin. Rounds are slightly thin and tapering. Loins and back are slightly depressed. Shoulders and breast are slightly narrow and thin. The neck is slightly long and thin.

There are extremely thin patches of fat over the back and loin and over a portion of the inner walls of the chest and abdomen. There are very small deposits of fat in the breast, flanks, and crotch, and around the kidneys, the latter usually being incompletely covered. The color of fat is white but it lacks the pinkish tinge.

The flesh is usually pinkish brown in color, is slightly soft, is coarse-grained and, in a cut surface, is slightly moist to the touch. All bones are slightly large in proportion to the size and weight of the carcass, and are moderately soft but are slightly lacking in redness.

UTILITY

A Utility grade veal carcass is very deficient in conformation, finish, and quality.

In general shape or outline it is very rough and rangy. It is very narrow and shallow in proportion to its length. All parts are very deficient in fleshing, each part being proportionately lacking in this respect. Because of the relative thinness of fleshing the carcass presents a very depressed or hollowed-out appearance. The different parts are developed and balanced in such a way as to result in a very low proportion of back, loin, and round combined.

The shanks are very long and thin. Rounds are very thin and tapering. Loins and back are very shallow and depressed. Shoulders and breast are very narrow and thin. The neck is very long and thin.

There is no fat covering over the back, loin, or inner walls of the chest and abdomen. Usually there are extremely small deposits of fat in the breast, flanks, and crotch, and around the kidneys. The color of the fat usually is grayish white tinged with yellow.

The flesh ranges from pinkish brown to dark tan in color, is soft, very coarse-grained and, in a cut surface, is very moist to the touch. All bones are large in proportion to the size and weight of the carcass, and are moderately soft but are lacking in redness.

CULL

A Cull grade veal carcass is extremely deficient in conformation, finish, and quality.

In general shape or outline it is extremely rough and rangy. It is extremely narrow and shallow in proportion to its length. All parts are extremely deficient in fleshing, each part being proportionately lacking in this respect. Because of the relative thinness of fleshing the carcass presents an extremely shallow, depressed, or hollowed-out appearance. The different parts are developed and balanced in such a way as to result in an extremely low proportion of back, loin, and round combined.

The shanks are extremely long and thin. Rounds are extremely thin and tapering. Loins and back are extremely depressed. Shoulders and breast are extremely narrow and thin. The neck is extremely long and thin.

There is no fat covering over any part of the exterior of the carcass and none on the inner walls of the chest and abdomen. There are no discernible fat deposits in the breast, flanks, or crotch, and only extremely small quantities around the kidneys.

The flesh usually is reddish brown in color, is very soft, coarse-grained and watery. All bones are very large in proportion to the size and weight of the carcass and are decidedly lacking in softness and redness.

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The

New Beef Ceilings

(Continued from page 26.)

April and early May to secure the much sought after supplies during that period of short cattle runs. Since beef has been in strong demand at retail, such packers and wholesalers have had no difficulty in disposing of supplies, in spite of their necessarily higher asking prices.

Under the new regulation, however, OPA believes it is unlikely that the ceilings will permit slaughterers and packers to bid materially over March levels for the live animals. Hence, it is expected that cattle and calf prices now must remain at levels actually consistent with March packer and retail prices.

However, the establishment of the normal interaction between live cattle prices and dressed carcass prices on the basis which prevailed at end-March would satisfy fully the limitations imposed by the Emergency Price Control Act of 1942 on the minimum levels at which ceilings may be placed which affect the prices of agricultural commodities.

Secretary of Agriculture Claude R. Wickard has indicated that the farm prices of both beef cattle and veal calves as of March 15, 1942, are higher than any of the four pricing alternatives which must be attained before OPA can place a ceiling on such commodities.

Beef for Britain

(Continued from page 15.)

consisting of strips of lean muscle tissue which were rapidly dried in the sun, then with South American "jerked" meat. These were found to be poor substitutes for fresh meat, both being tough and unpalatable.

Recently experiments have been made to extract the moisture from meat on scientific principles, and very satisfactory results have been obtained. A high vacuum is employed in one process. So far, it has not been possible to dry large joints, but only small pieces and powder by these processes. However, these have proved to be palatable and nutritious and have been used in the making of soups, stews, pies, sausages and made-up dishes like meat loaf.

Considerable development will probably take place in this direction, since dried meat not only does away with the need for refrigerators, but is lighter and more easily packed and handled than fresh, frozen or chilled meat. Also, little of the flavor is lost.

This does not exhaust the army's efforts to provide variety in meat dishes. In cooperation with various British food manufacturing and packing companies, a number of new canning packs have been developed, including steak and kidney pudding (a very popular dish in Britain), stewed steak, meat and vegetables and cooked sausages of high quality. Perhaps the most novel pack

is rasher bacon, already cooked and requiring heating only, and cooked chopped bacon, which makes an excellent sandwich spread. These packs are intended primarily as a reserve, but in cases when stocks have been issued they have met with a good reception.

The importance of meat is fully realized by the British army, and every effort is being made to maintain supplies at the highest possible level.

Cattle Feeders Ask OPA For Higher Beef Ceiling

Cattle raisers' representatives met in Washington this week and asked the Office of Price Administration and the U. S. Department of Agriculture either to lift the beef ceiling or subsidize the livestock industry.

C. J. Abbott, Hyannis, Neb., told government officials that "when producers are unable to get enough for their cattle to pay for labor, feed and other costs, they hesitate to refill their feed lots. As a result, an actual shortage of beef is a possibility."

Mr. Abbott said that while the industry has its greatest potential supply of cattle in history in preparation for the market, the fact must be kept in mind that cattle do not represent beef. Beef is produced through feeding, and the profit margin of feeders is endangered by the price ceiling.

B AA C STAG A BULL

ORDER YOUR STAMPS NOW!

Effective July 13th, OPA Order 169 provides that all wholesale cuts of beef must be stamped according to grade and sex of animal.

WE HAVE READY FOR IMMEDIATE DELIVERY

Sets of six cold ink metal stamps that conform to Government requirements. Letters and words, 1/2 inch high. Easy to use... handle carries stamp legend.

SET OF 4 (AA-A-B-C)...\$10.00

SET OF 2 (STAG/BULL)... 6.00

SET OF 6 (Complete set) .15.00

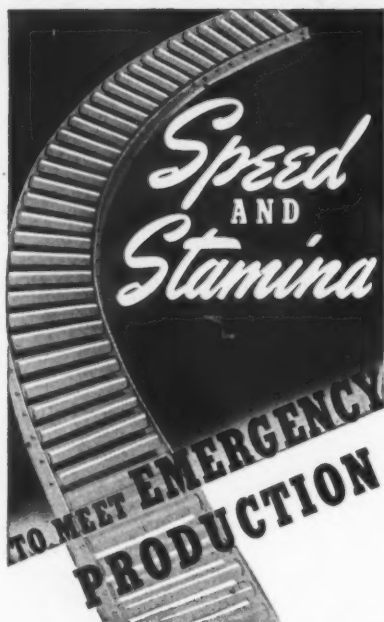
Send in your order immediately for as many sets as required to handle your production. We will ship promptly.

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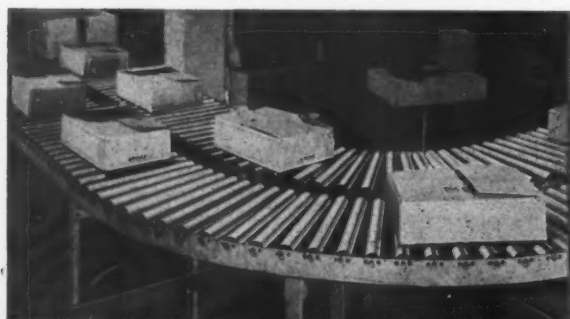
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Fats and Their Function in Diet of U. S. Army

USES being made by the U. S. Army of various edible fats and oils, including fat-containing foods, were described in some detail by Major Jesse H. White of the Quartermaster Corps at the recent meeting of the American Oil Chemists' Society in Houston, Tex.



MAJOR WHITE

After presenting information concerning the garrison ration and the field ration with its five types, Major White stated that the American soldier in the field is considered to be doing hard work and that he, therefore, needs about 4,000 calories in his ration. Of this total, 35 to 40 per cent should come from fat.

According to Major White, the edible fats and oils are important in the diet because of their high digestibility, from 90 to 95 per cent of the fat eaten being assimilated. Digestion is almost complete in the case of fats containing large percentages of the unsaturated fatty acids. In addition, fat is the body's most concentrated source of energy. Fat, or other calorie-yielding foods, not used in the production of energy is deposited in the fatty tissues where it not only becomes available for future fuel, but also helps to conserve body heat. Another attribute of fats is that they are carriers of vitamins A, D and E and in that capacity promote growth, increase resistance to infection, and promote the utilization of calcium and phosphorus.

Functions of Fats

Fats play a part in satisfying appetite since they retard the appearance of hunger by delaying the emptying of the stomach. A further function of fats is to furnish those unsaturated fatty acids, such as linoleic, linolenic and arachidonic, which are indispensable for some metabolic processes or as structural units of protoplasm. Olive oil, lard, corn oil, linseed oil, fats or lecithin from egg yolk and poppy seed oil contain relatively large amounts of unsaturated fatty acids.

Fats also play a function in foods. Intermarbling of fat within the lean has a great bearing upon the flavor of the meat. When lean meats are cooked much of the moisture is forced out, leaving the meat dry and less flavorful. With marbled meats, however, the fat cells burst under the influence of heat and much of the escaping fat is absorbed by the muscle fiber, making it juicy and flavorful.

The American soldier is allowed 10 oz. of carcass beef (or 7 oz. of boneless beef) per day. While this is of low good grade, it carries some excess fat in the kidney knob, cod fat, heart fat, etc. Beef is also used in canned meat items and in sausage used by the Army, but the beef is low in fat. While beef fat is comparatively low in unsaturated fats and vitamins, it is almost completely digestible and adds great zest and palatability to beef cooked in any way.

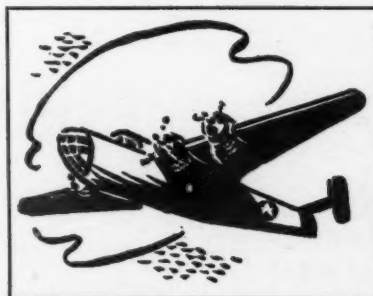
Pork Cuts and Their Fat

Pork cuts used by the Army present little difficulty in the matter of excess fat, since most of them are defatted at the source in the proper degree for cooking. Ham and bacon constitute the foremost cured and smoked pork products. While regular hams were formerly used exclusively, skinned hams are now being employed by the Army, and for overseas use the shanks are removed as a means of conserving shipping space and saving fat.

Among other meats, Major White pointed out that veal carries practically no fat and mutton and lamb fat is much like beef fat in proportion and consistency, though it is quite different in flavor and palatability. It is also deficient in vitamin content. Hearts, livers, kidneys, sweetbreads and other glandular organs carry appreciable quantities of fat rich in vitamin A. Chicken may also supply considerable fat. New specifications for Army canned chicken provide for the use of approximately 25 per cent of broth, and this broth must contain not less than 15 per cent of fat. It is believed that this added chicken fat will add greatly to the palatability as well as to the nutritional value of this product.

Little fresh fish is used by the Army. Fish fat is not relished by the average American soldier. However, in canned salmon the rich, golden oil gives zest and palatability to the product.

The allowance of lard in the Army ration is 0.64 of an ounce, but until recently practically no lard was purchased by Army messes. However, a "War Lard" has now been developed



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**For Grinder Plates and Knives
that Cost Less to Use**

COME TO SPECIALTY!

— C-D SUPERIOR PLATES —

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

— C-D TRIUMPH PLATES —

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

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all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

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with greatly improved qualities (see THE NATIONAL PROVISIONER of March 28, page 11). Its firmness is increased by the addition of 4 per cent or more of hydrogenated flakes, its melting point is not less than 45 degs. C (113 degs. F.) and the smoke point has been greatly improved. Lecithin is added for overseas use and the lard is packaged in hermetically sealed containers. Under direction of the Office of the Quartermaster General the use of this lard is mandatory.

Major White then discussed the use of lard substitutes, salad oils, dairy products and cheese as sources of fat. He stressed the long life required for the shortening that is added to Army hard bread used in Field Rations "C" and "K" which are used by the Army in the field.

MAY MARGARINE TAX

Taxes paid on oleomargarine during May, 1942, including special taxes, totaled \$56,749.77, compared with \$75,103.48 a year earlier, according to the U. S. Bureau of Internal Revenue. Quantity of product on which tax was paid during May, 1942, totaled 72,462 lbs. of colored margarine and 21,956,402 lbs. of uncolored; during May, 1941, tax was paid on 58,302 lbs. of colored margarine and on 24,916,936 lbs. of uncolored.

PRP for Meat Packers

(Continued from page 16.)

No. 1 or the Metals List carried in inventory must be reported, whether or not an additional supply is needed for the current quarter.

In Section "E," columns 4 and 5 should be omitted.

Comment: The term "Metals List of Priority Regulation No. 11" refers to the items listed on the back of the white sheet. These items should be listed first under Section "E." The term "Materials List No. 1" refers to the items listed on the pink sheet. These items should be listed next under Section "E" and should not include any items found in the first list. If the sheet for Section "E" supplied with the application is not sufficient to list all the items, a supplemental sheet should be used.

The quantity entered under (7) should be deducted from the quantity entered under (8) and the remainder entered under (10). The WPB will enter in (11) a quantity sufficiently larger than (10) to give the applicant a workable inventory at the end of the quarter, presumably a 45 day inventory.

For example, suppose the applicant lists an inventory of 4,000 lbs. of nails at the end of the quarter and anticipates the need of 7,000 lbs. of nails during the next quarter. He will enter the difference between (7) and (8) or 3,000 lbs. under (10). In order to have a

45 day inventory of 3,500 lbs. ($\frac{1}{2}$ of 7,000 lbs. item (8)) the 3,000 entered under (10) will have to be increased by the WPB to 6,500 lbs. for the entry under (11).

Similar comments apply to the corresponding entries under Section "F."

It is satisfactory to use the most recent inventory for column (7). If the applicant has an unbalanced inventory, i.e. too much of some items and not enough of others, that fact should be stated in a letter of transmittal. Otherwise, it may be difficult for the applicant to obtain additional quantities of the scarce items during the next quarter if his general inventory has not been lowered sufficiently because of non-use of the excess items.

SECTION "F."—Report in dollars, boxes, containers and any other material (which is not listed on "E") which go out with the product. No maintenance, repair or operating supplies should be included in this section. Columns 4 and 5 of this section should be omitted.

Comment: The Committee suggests that these supplies be broken down into the following classifications. It should be noted that wire and nails used in packaging must be reported under "E."

Miscellaneous Supply Classifications

- 1.—Paper—paper bags, cellophane and other visible wrappers or casings (include labels).

(Continued on page 36.)

IT'S SO!...by "Mac the Meat Man"



1 OUNCE MAPLEINE BRINGS OUT MEAT AND SPICE FLAVOR IN 100 LBS. LIVER LOAF—

BOTH DRY AND BRINE-CURE HAMS SELL BETTER IF MAPLEINE IS ADDED TO THE CURE—FINE TOO FOR PUMPED HAMS!



MANY packers have found Mapleine a real aid in meeting today's problems. It brings out full meat and spice flavors. Mapleine works equally well in aqueous solution, in sugar or salt solids. It is not changed by time, temperature or meat packing processes. Use Mapleine in your formulas or send for 14 free profit-making formulas. Plus free try-out bottle. Write Crescent Mfg. Co., 664 Dearborn St., Seattle, Wash.

MAPLEINE
Imitation Maple Flavor
Brings Out Natural Flavor of Meat

Right —SIZE
—QUALITY
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SAUSAGE CASINGS

EARLY & MOOR INC.

BOSTON, MASS.

"The Skins You Love to Stuff"



New Target for Industry: More Dollars Per Man Per Month in the PAY-ROLL WAR SAVINGS PLAN



TO WIN THIS WAR, more and more billions are needed and needed fast—AT LEAST A BILLION DOLLARS A MONTH IN WAR BOND SALES ALONE!

This means a *minimum* of 10 percent of the gross pay roll invested in War Bonds in every plant, office, firm, and factory in the land.

Best and quickest way to raise this money—and at the same time to “brake” inflation—is by stepping up the Pay-Roll War Savings Plan, having every company offer every worker the chance to buy MORE BONDS.

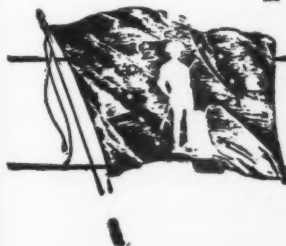
Truly, in this War of Survival, VICTORY BEGINS AT THE PAY WINDOW.

If your firm has already installed the

Pay-Roll War Savings Plan, *now is the time—*

1. To secure wider employee participation.
2. To encourage employees to increase the amount of their allotments for Bonds, to an average of at least 10 percent of earnings—because “token” payments will not win this war any more than “token” resistance will keep the enemy from our shores, our homes.

If your firm has not already installed the Pay-Roll War Savings Plan, *now is the time to do so.* For full details, plus samples of result-getting literature and promotional helps, write, wire, or phone: War Savings Staff, Section E, Treasury Department, 709 Twelfth Street NW., Washington, D. C.



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- 2.—Sawed and dressed shook (wood boxes and box shook).
- 3.—Wire bound boxes.
- 4.—Fibre and corrugated boxes.
- 5.—Paper cartons.
- 6.—Jars and bottles.
- 7.—Cooperage:
 - a) Tierces and other type barrels; b) Slack and other barrels; c) Tubs, kits, half barrels, etc.
- 8.—Cloth bags and stockinettes.
- 9.—Metal cans and pans (shipping containers only).
- 10.—Metal drums (shipping containers only).
- 11.—Rope and twine, exclude mechanical.
- 12.—Ferrous materials for non-ferrous containers.
 - a) Wire box strapping, round and flat including seals
 - b) Box nails
 - c) Barrel and tierce hoops
 - d) Tag and seal fasteners
 - e) All other, including vat rivets, hoop staples, tub fasteners, drum plugs, grommets, etc.
13. Marking inks, etc.
- 14.—Adhesives
- 15.—Jar caps and other metal closures
- 16.—Other miscellaneous supplies

SECTION "G."—Fill in column 9 only the dollar valuation of all repair,

maintenance, and operating supplies which are not included in "E."

Comment: Operating supplies to include perishable tools such as operating brushes, metal brands and box dies, knives and other hand tools, textile operating supplies and electrical tools if so handled in federal income tax report. The committee suggests that the members indicate that the dollar valuation given in column 9 covers maintenance and repair supplies used in connection with the operation of:

Steam generating equipment; electrical generating and distribution equipment; industrial pumps; refrigerating equipment; compressors and vacuum pumps; fans and blowers; elevators; electric motors; time recording clocks and control instruments; conveying equipment; sewage disposal equipment; industrial trucks and tractors; tire protection equipment and specialized packinghouse equipment; canning machinery; cooperage and packaging machines; valves; welding machines; mechanical rubber goods; laundry machines; automotive repair parts and repair materials, and scales.

No entries need be made in columns 4, 5, 6, 7, 8, or 10.

SECTION "E" and "F" Supplement may be omitted.

No capital equipment or material for addition or expansion of existing property can be included on this report. Such items must be applied for on PD-1-A Forms covering capital equip-

ment, or Form PD-200 covering projects involving construction or plant additions.


In another statement WPB reported this week that the PD-25A's will be reviewed and processed by the End Products Branches, including branches of the Armed services, within limitations of general policy determination as set forth by the requirements committee. Specific conditions within the individual company will be taken into account, however. The PD-25A will then be returned to the applicant as an authority to buy the amounts of material approved on the form.

A third part of the picture is the allocation classification system, which will be started during the third quarter so that it may become an effective part of PRP during the following quarter. The allocation system fits in as follows:

The present PD-25A requires information on the end uses of the applicant's products. However, the applicant often has no way of determining these end uses. Even when he knows the end use, he has had no standard method of stating it on the PD-25A. The allocation system, designed to rectify this, is an end use code in numerical symbols. Numbers from 1.00 to 23.00 have been assigned to all major classes of military, industrial and civilian uses. (See THE NATIONAL PROVISIONER of June 20, page 24.)

Priorities Regulation No. 10 requires that the code be used on orders placed

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after July and on all previously placed orders calling for delivery after July 31. In this way the end use will filter down through all layers of contractors and sub-contractors to the concerns buying the basic materials.

As previously stated, PRP grants authority to buy a definite amount of specific materials and also authorizes a lump allowance for operating supplies. Actual shipments of critical material now under allocation control still will be governed by month to month directions from the War Production Board through the "M" orders covering the various materials. In brief, the "M" orders continue in effect just as before, except for the substitution of the new allocation classification for the various classifications now used.

A "kitty" will be provided as a margin of safety to take care of errors in judgment or changes in the overall program. In addition, the requirements committee will set aside a percentage of the total supply of materials for the nine exempt classes of users and for the users of less than \$5,000 worth of metal a quarter. Companies in these groups will continue to use all the regular priority procedures but WPB will restrict each group of users to the proportion of the reserve created for its benefit.

The form of applying and extending all preference ratings will be made uniform after July 1 in accordance with Priorities Regulation No. 3, as

amended June 10, 1942. The amended regulation provides that any preference rating may be extended by suppliers and sub-suppliers on orders for material which will be delivered to the person to whom the rating was originally assigned or physically incorporated in products to be so delivered. Companies not operating under PRP may also extend any rating to cover operating supplies such as small perishable tools which will be consumed in processing material to fill the rated order, up to 10 per cent of such operating supplies may be in the form of metals on the Metals List of Priority Regulation No. 11.

Several important priority instruments will continue to be used:

The "P" Orders, which eventually will be greatly reduced in number. In the immediate future, however, certain orders will continue in effect for the users of less than \$5,000 worth of metal a quarter and for the special groups.

PD-1A's may still be issued for capital equipment for all classes of producers, and for all requirements of the industries not operating under PRP. A PD-1A certificate may be used to obtain a finished item from a company covered by PRP, but the rating cannot be extended by such a producer to get necessary materials for manufacture since he will be required by the terms of PRP to obtain his basic materials through that plan. Where a rating as-

signed on a PD-1A is served on a manufacturer outside the terms of PRP (for example, the manufacturer who uses less than \$5,000 worth of metal for the quarter), the rating can be extended for the necessary materials.

PD-3A's will be used for military requirements in almost exactly the same way as PD-1A is used. Officers of the Army and Navy will continue to assign the PD-3A certificate for the delivery of finished items.

Project Ratings (P-19 Series) will continue to be used for practically all building or construction activities with the usual exceptions of a limited amount of military construction and certain classes of housing.

Limitation (L) and Conservation (M) Orders will continue to govern the things a manufacturer cannot make even though he may be able to get the material.

CANADIAN EXPORTS

Livestock and meat exports from Canada during May, 1942 and 1941:

| | May 1942 | May 1941 |
|---------------------|-----------------|-------------|
| Cattle | No. 20,314 | 12,002 |
| Calves | No. 10,439 | 8,739 |
| Hogs | No. 1,003 | 5,482 |
| Sheep | No. 540 | 1 |
| Beef | Lbs. 1,156,200 | 474,700 |
| Bacon | Lbs. 86,257,600 | 60,587,400 |
| Pork | Lbs. 703,500 | 3,028,500 |
| Mutton & lamb | Lbs. 55,400 | 40,000 |
| Canned meats | Lbs. 1,052,489 | 213,454 |
| Lard | Lbs. 188,800 | 221,300 |

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PROCESSING *Methods*

GOOD SALT IS FRIEND OF FINE MEAT FLAVOR

By JOHN F. SPAIN
Worcester Salt Co.

Nothing gives more zest to jaded summer appetites than bolognas and frankfurts. These spicy meats are relished by all. The season is at hand when "red hots" move out in large quantities at ball parks, recreation centers and in neighborhood stores. To keep processed meats moving is vital—this year above all others—and the answer is to make them on the basis of quality. People buy because they like them—not because they are cheap.

Good salt is the friend of fine meat flavor. It is particularly important that high quality salt be used in prepared meats since these products are extremely sensitive to influences which affect flavor and color. Salt is a preservative and, therefore, only high quality salt should be used for curing meat products and sausage.

Then too, the packer pays good money for spices. Why keep their flavor hidden when it can be so readily brought out by pure salt? The purer the salt the more of it can be used, always keeping in line with formula requirements. After all, for every pound of salt there's an extra pound of sausage.

The processor's aim is, of course, to produce superior products, gain good will and consumer demand for his items and build a reputation for high-quality cured meats; therefore, he needs the best curing ingredients he can buy. Since pure salt will aid him in getting these results, its slightly higher price is not an objection. Pure salt is indeed cheap insurance.

There are two general classifications into which salt falls,—"vacuum pan" and "flake"; the flake grain resulting from the evaporation of brine in open vessels, whereas granulated vacuum pan salt is produced by evaporating brine in vacuum pans.

Flake salt is more bulky than vacuum pan (cube) salt, and hence requires a greater volume to equal the same weight. It must be remembered, however, that the degree of saltiness depends upon a weight basis and not upon a volume basis, and that a given weight of granulated salt will give the prod-

uct the same saltiness as the same weight of flake salt. Therefore, all sausage seasoning should be measured by weight and not by volume.

The sausage manufacturer should insist on purity in the salt he buys, as it will bring out the finest flavor of all the other ingredients. The purer the salt, the better the flavor.

MEAT BRANDING FLUID

An intrastate packer has read over the new maximum price regulation No. 169 on beef and veal and noted that he must mark the grade of all carcasses and cuts with violet branding fluid conforming to the formula approved by the U. S. Bureau of Animal Industry. He writes:

Editor THE NATIONAL PROVISIONER:

Can you furnish us with the formula for meat marking fluid mentioned in Maximum Price Regulation No. 169?

Prepared meat branding fluid which meets the requirements of the BAI (and thus of Maximum Price Regulation No. 169) may be obtained from several industry suppliers. However, the formula is as follows:

| | |
|---|-----|
| Water, gals. | 45 |
| Pure grain alcohol, 95 per cent, gals. | 38 |
| Granulated cane sugar, lbs. | 100 |
| Methyl violet, lbs. | 10 |

The methyl violet is dissolved in the alcohol and a portion of the water; the sugar is dissolved in the remaining portion of the water and added to the methyl violet solution. Thorough stirring facilitates solution of the methyl violet.

It is not necessary that the above-mentioned formula be adhered to in every detail, but the proportions indicated should not be subjected to any considerable variation; otherwise the marking qualities of the fluid may be impaired.

Instead of the pure grain alcohol specified in the formula there may be employed pure grain alcohol, denatured according to formula 33 of the U. S. Bureau of Internal Revenue. When such denatured alcohol is used, it should be employed in the proportion indicated above. No additional methyl violet should be added. Instead of granulated cane sugar, pure granulated glucose may be used in the same proportion, or heavy corn sirup, if of suitable parity, may be used, provided due allowance is made for the water introduced in that way. All the ingredients used in preparing the marking fluid must be free from poisonous and harmful substances in order to be acceptable.

ROAST FRESH HAM

Fresh roast ham is sometimes prepared as a specialty item by sausage manufacturers and packers. An Eastern processor writes:

Editor THE NATIONAL PROVISIONER:

Can you tell us how to make a stuffed roast ham? This should be a fresh ham—not cured and smoked. We believe we have a market for such a product.

Select a 12/14 ham, as fresh as possible, and remove bones and score fat side lengthwise and crosswise deeply. Don't penetrate to lean meat, however, and leave all skin and fat on.

After boning, the ham may be stuffed with a dressing similar to that used in the household for stuffing fowl for baking, or a dressing made of lean, ground pork. Salt ham thoroughly and sprinkle with a good amount of pepper on the skin side. Bake in an oven at 500 degs. F. for 20 to 30 minutes. Then reduce temperature to 375 degs. and bake 30 minutes to the pound. A 12-lb. ham will require about 6 hours baking.

Another method, using a green ham of same average, is as follows:

Bone out ham, remove skin and take off surplus fat. Leave about ½ to ¾ in. of fat on ham. Mix salt and ground black pepper and rub some of mixture on inside of ham where bones were removed. A little garlic may be added to salt and pepper for seasoning the ham, especially if the product is to be sold to Polish trade.

Place the boned ham in a ham retainer and cook at 165 degs. from 4 to 5 hours. Remove ham from cooking vat but leave in retainer overnight while chilling. Take ham out of retainer next morning and rub again with salt and pepper seasoning mixture.

Put ham in bake oven and bake from 1½ to 2 hours at 250 to 300 degs. F. When cooked and cooled, the ham should be held in a storage cooler at 45 to 50 degs. Production should never exceed orders since this product will not keep indefinitely.

Sometimes the term baked fresh ham is applied to a ham which has been in pickle cure for about 3 days or slightly longer. This product is cooked in a retainer and baked in same manner as fully cured baked ham. It is, therefore, covered with a syrup, baker's molasses or a commercial preparation specially made for this purpose and is baked until surface is brown and sugar caramelized.

FRESH SAUSAGE

"Fresh Sausage" is one of the important chapters in the new book, "Sausage and Meat Specialties."

MARKET SUMMARY

DETAILED INFORMATION INDEX

| | |
|------------------------|-----------------------|
| Hog Cut-Out.....41 | Tallow & Greases...44 |
| Carlot Provisions...41 | Vegetable Oils...45 |
| Lard.....41 | Hides.....46 |
| L. C. L. Prices.....42 | Livestock.....48 |

Hogs and Pork

HOGS

Chicago hog market this week: Prices on all hogs are 10 to 15c higher.

| | Thurs. | Week ago |
|-----------------------|---------|----------|
| Chicago, top | \$14.55 | \$14.45 |
| 4 day avg..... | 14.30 | 14.25 |
| Kan. City, top..... | 14.45 | 14.35 |
| Omaha, top | 14.25 | 14.15 |
| St. Louis, top..... | 14.70 | 14.35 |
| Corn Belt, top..... | 14.15 | 14.00 |
| Buffalo, top | 15.10 | 14.85 |
| Pittsburgh, top | 15.00 | 14.65 |

Receipts—20 markets
4 days248,000 261,000

| | | |
|------------------|-------------------------|---------|
| Slaughter— | | |
| 27 points* | 829,298 | 813,674 |
| Cut-out | 180- 220- 240- | |
| results | 220 lb. 240 lb. 270 lb. | |
| This week..... | 87 —88 —1.29 | |
| Last week..... | 69 —69 —1.13 | |

PORK

| | | |
|-------------------------|--------------|-----------------|
| Chicago carlot pork: | | |
| Green hams, | | |
| all wts. | 24% @ 25% | 24% @ 25% |
| Loins, all wts. .23 | @ 27 1/2 | 22 1/2 @ 27 1/2 |
| Bellies, all wts.15 1/2 | @ 16 | 15% @ 16 |
| Picnics, | | |
| all wts. | 23 1/2 @ 23% | 23 1/4 @ 23% |
| Reg. trimmings.21 | @ 21 1/2 | 20 1/2 @ 21 |
| New York: | | |
| Loins, all wts. .23 | @ 30 | 24 @ 31 |
| Butts, all wts. .29 | @ 31 | 29 @ 31 |
| Boston: | | |
| Loins, all wts. .24 | @ 30 | 26 @ 31 |
| Philadelphia: | | |
| Loins, all wts. .24 | @ 30 | 25 @ 30 |
| Butts, all wts. .29 1/2 | @ 31 1/2 | 29 1/2 @ 31 1/2 |

LARD

| | |
|-----------------|-----------|
| Lard—Cash | 12.62 1/2 |
| Loose | 11.90 |
| Leaf | 12.40 |

*Week ended June 20.

Cattle and Beef

CATTLE

Chicago cattle market this week: Steers weak to 25c lower. All cows firm. Bulls 10c or more higher.

| | Thurs. | Week ago |
|----------------------|---------|----------|
| Chicago steer top... | \$14.35 | †\$14.65 |
| 4 day avg..... | 12.90 | 13.00 |
| Kan. City, top..... | 13.75 | 13.15 |
| Omaha, top | 13.25 | 13.35 |
| St. Louis, top..... | 13.00 | 13.25 |
| St. Joseph, top..... | 13.50 | 13.00 |
| Bologna bull top... | 12.00 | 11.90 |
| Cutter cow top..... | 9.00 | 9.00 |
| Canner cow top..... | 8.00 | 8.00 |

Receipts—20 markets
4 days203,000 224,000

| | |
|------------------|-----------------|
| Slaughter— | |
| 27 points* | 177,070 173,642 |

BEEF

| | |
|----------------------------|---------------------------------|
| Steer carcass, good | |
| 700-800 lbs. | |
| Chicago .. | \$20.00 @ 21.50 \$20.00 @ 21.50 |
| Boston ... | 20.00 @ 21.00 20.00 @ 21.00 |
| Phila. | 20.50 @ 21.50 20.50 @ 22.00 |
| New York. 20.50 @ 22.00 | |
| Dr. canners, Northern | |
| 350 lbs. up..... | .14% .14% |
| Cutters, 400 @ 450 lbs.... | .15% .15% |
| Cutters, 450 lbs. up.... | .15% .15% |
| Bologna bulls, | |
| 600 lbs. up..... | .16% .16% |

*Week ended June 20.

†Choice grades absent.
Chicago prices used in compilations unless otherwise specified.

SPRING PIG CROPS

| | |
|------------|------------|
| 1942 | 61,976,000 |
| 1941 | 49,455,000 |
| 1940 | 49,567,000 |

By-Products

HIDES

Chicago hide market firm.

| | Thurs. | Week ago |
|-------------------|---------|----------|
| Native cows | .15 1/2 | .15 1/2 |
| Kipskins | .20 | .20 |
| Calfskins | .25 1/2 | .25 1/2 |
| Shearlings | 2.15 | 2.15 |

New York hide market strong.

| | | |
|-------------------|---------|---------|
| Native cows | .15 1/2 | .15 1/2 |
|-------------------|---------|---------|

TALLOW, GREASES, ETC.

New York tallow market active.

| | | |
|-------------|----------|----------|
| Extra | 9.71 1/4 | 9.71 1/4 |
|-------------|----------|----------|

Chicago tallow market weaker.

| | | |
|-------------|----------|----------|
| Prime | 9.71 1/4 | 9.71 1/4 |
|-------------|----------|----------|

Chicago greases dull.

| | | |
|-------------|----------|----------|
| White | 9.71 1/4 | 9.71 1/4 |
|-------------|----------|----------|

New York greases firm.

| | | |
|-------------|----------|----------|
| White | 9.71 1/4 | 9.71 1/4 |
|-------------|----------|----------|

Chicago By-Products:

| | | |
|----------------------|----------|----------|
| Tankage (low test) . | 1.21 | 1.21 |
| 11-12% tankage | 5.37 | 5.37 |
| Blood | 5.72 1/2 | 5.72 1/2 |

Digester tankage

| | | |
|-----------|-------|-------|
| 60% | 71.00 | 71.00 |
|-----------|-------|-------|

Cottonseed oil,

| | | |
|------------------|------|------|
| Val. & S. E..... | .12% | .12% |
|------------------|------|------|

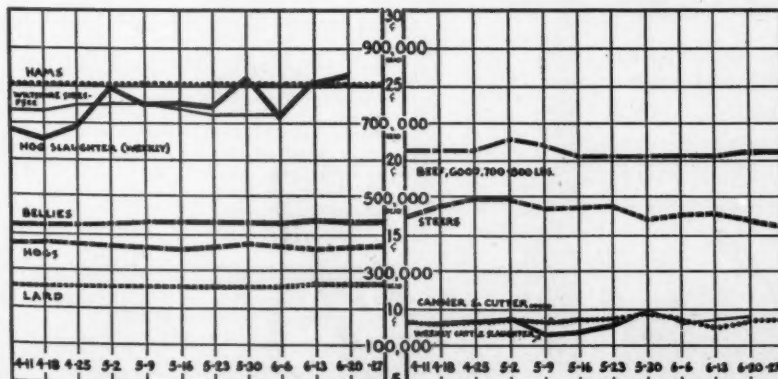
BUSINESS INDICATORS

Retail Food Costs (1935-39 100)

| | June 2 | Apr. 14 |
|------------------|--------|---------|
| All foods | 122.0 | 119.6 |
| Meats | 125.2 | 121.5 |
| Fats & oils..... | 120.2 | 119.9 |

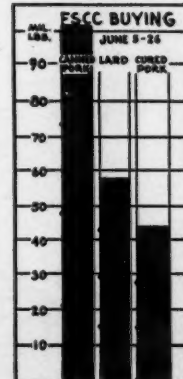
Average Workweek, Hours

| | April | March |
|----------------|-------|-------|
| All manu- 1942 | 42.4 | 42.5 |
| facturing ... | 42.4 | 42.5 |
| Meat packing.. | 39.5 | 39.2 |



PRICE, KILL AND FSCC BUYING

Curves in the first column chart show trends of wholesale pork and hog prices and hog kill. Second column curves show price trends for steers and canner and cutter cows, good beef and weekly cattle slaughter at 27 market points.



Production of Canned Meats Set New Records During May

PRODUCTION of canned meat and meat food products continued in record-breaking volume during the month of May, with all totals well above the same month of last year. With the exception of canned soup, production of canned items in the first five months of 1942 shattered former marks. In the first five months of this year more than 813 million lbs. of

was more than twice as large as the 156 million lbs. in the like period of 1941.

Canned sausage and miscellaneous canned meat items comprised a large part of the total during May, and have been turned out in larger volume all year. The sausage total for the month at 19,482,259 lbs. compared with 5,849,901 lbs. in May last year. Almost 85 million lbs. of sausage was canned in

army and lend-lease needs, production of sausage at 84,033,110 lbs. was little changed from the 83,109,471 lbs. made in May of last year. Output of smoked and/or cooked sausage at almost 63 million lbs. accounted for the bulk of the total as it did a year earlier. Fresh sausage production at 11,892,275 lbs. compared with 11,843,152 lbs. a year earlier. Total of 9,308,266 lbs. of dried or semi-dried sausage turned out was smaller than the output of a year earlier which totaled 11,883,282 lbs. Meat loaf production continued liberal with 13,499,981 lbs. made in May compared with 12,709,268 lbs. a year ago.

Five-month totals for the different kinds of sausage and meat loaves were larger than those of a year earlier with the exception of dried or semi-dried product.

Sliced bacon output at 31,727,548 lbs. was well above the 27,043,376 lbs. turned out in May of 1941. The first five months total of 140,391,000 lbs. was almost 20 million lbs. greater than the 120,922,000 lbs. the same time in 1941.

MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

| | May 1942 lbs. | May 1941 lbs. | 5 mos. 1942 lbs. | 5 mos. 1941 lbs. |
|---|------------------|------------------|---------------------|---------------------|
| Meat placed in cure— | | | | |
| Beef | 11,043,960 | 10,441,573 | 60,759,000 | 47,863,000 |
| Pork | 293,945,583 | 238,795,764 | 1,282,507,000 | 1,180,439,000 |
| Smoked and/or dried— | | | | |
| Beef | 5,462,164 | 5,679,051 | 28,064,000 | 23,709,000 |
| Pork | 154,265,070 | 145,974,220 | 691,621,000 | 679,941,000 |
| Sausage— | | | | |
| Fresh (finished) | 11,892,275 | 11,843,152 | 69,047,000 | 62,909,000 |
| Smoked and/or cooked | 62,832,569 | 59,383,037 | 269,402,000 | 245,895,000 |
| To be dried or semi-dried | 9,308,266 | 11,883,282 | 47,320,000 | 49,749,000 |
| Total sausage | 84,033,110 | 83,109,471 | 855,769,000 | 358,553,000 |
| Loaf, head cheese, chilli con carne, jellied products, etc. | 13,499,981 | 12,709,268 | 62,942,000 | 52,666,000 |
| Cooked meat— | | | | |
| Beef | 633,538 | 526,014 | 3,232,000 | 2,429,000 |
| Pork | 22,537,765 | 25,095,022 | 101,970,000 | 104,949,000 |
| Canned meat and meat food products— | | | | |
| Beef | 8,056,514 | 6,610,272 | 52,443,000 | 39,882,000 |
| Pork | 81,027,701 | 86,559,749 | 390,188,000 | 155,504,000 |
| Sausage | 19,482,259 | 5,849,901 | 84,925,000 | 21,508,000 |
| Soup | 24,807,027 | 23,180,840 | 132,931,000 | 152,362,000 |
| All other | 20,123,511 | 15,338,516 | 145,956,000 | 78,497,000 |
| Total canned meat | 154,397,012 | 87,539,078 | 813,440,000 | 447,952,000 |
| Bacon—(sliced) | 31,727,548 | 27,043,376 | 140,891,000 | 120,922,000 |
| Lard—rendered, refined, canned | 244,250,134 | 213,427,023 | 1,351,989,000 | 1,024,945,000 |
| Rendered pork fat | 23,188,076 | 20,382,349 | 123,850,000 | 99,172,000 |
| Olée stock | 12,647,615 | 14,400,478 | 66,914,000 | 56,867,000 |
| Edible tallow | 7,189,735 | 6,745,790 | 32,565,000 | 26,371,000 |
| Compound containing animal fat | 14,500,319 | 20,783,236 | 85,953,000 | 103,429,000 |
| Oleomargarine containing animal fat | 3,915,700 | 4,076,148 | 25,169,000 | 22,816,000 |
| Miscellaneous | 2,064,231 | 2,580,822 | 20,291,000 | 9,878,000 |

canned products were turned out compared with 447 million lbs. in 1941.

Canned pork continues to be the biggest item, due mostly to heavy demand under the lend-lease program and the needs of the fighting forces. In May of this year a little better than 81 million lbs. of pork was canned compared with less than 37 million lbs. in the same month of last year. Production for the five months at 390 million lbs.

five months compared with slightly more than 21 million lbs. in the same period last year. Production of other canned meats in May totaled about 20 million lbs. compared with 15 million lbs. a year earlier. Output of canned beef in May was almost 9 million lbs. against about 7 million lbs. in May, 1941.

In spite of the record pace at which some materials are being used in filling

USDA Sees 21.7 Billion Lb. Meat Production For 1942

Domestic meat production this year now appears likely to reach the goal figure of 21,700,000,000 lbs., the U. S. Department of Agriculture reports.

Marketings of slaughter cattle stepped up sharply in the first four months and output of federally inspected beef and veal was 20 per cent greater than in the January-April period last year. This rate probably will not be maintained for the year, "but it is fairly certain that the year's total will be considerably greater than that of 1941," the department said.

Total pork output will depend on final outcome of the large 1941 Fall and 1942 Spring pig crops, revised estimates of which were released this week.

Large quantities of meat will be needed for lend-lease and military requirements, but the combined per capita supply of meats remaining for civilian consumption is expected to be at least as great as the 1931-40 average, and materially larger than that of the short supply years of 1934 and 1936.

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*Complete except for necessary salt

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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thur., June 25, 1942

| REGULAR HAMS | | |
|--------------|-------|-------|
| | Green | †S.P. |
| 8-10 | 25% | 26 |
| 10-12 | 25% | 26 |
| 12-14 | 25% | 25% |
| 14-16 | 24% | 25 |
| 10-16 range | 24% | 25 |

| BOILING HAMS | | |
|--------------|-------|-------|
| | Green | †S.P. |
| 16-18 | 25% | 25 |
| 18-20 | 25% | 24% |
| 20-22 | 23% | 24% |
| 16-20 range | 23% | 24% |
| 16-22 range | 23% | 24% |

| SKINNED HAMS | | |
|-----------------|-------------------|--------|
| | Fresh & Fr. Frzn. | †S.P. |
| 10-12 | 28 | 28 1/4 |
| 12-14 | 27 | 27 1/4 |
| 14-16 | 26 1/4 | 26 1/4 |
| 16-18 | 26 1/4 | 26 1/4 |
| 18-20 | 25 1/4 | 26 |
| 20-22 | 25 1/4 | 26 |
| 22-24 | 25 1/4 | 25 1/4 |
| 24-26 | 25 1/4 | 25 1/4 |
| 26-28 | 25 1/4 | 25 1/4 |
| 28-30 | 25 1/4 | 25 1/4 |
| 25/up, 2's inc. | 25 1/4 | 26 |

| PICNICS | | |
|-------------------------|-------|---------|
| | Green | †S.P. |
| 4-6 | 23% | 24n |
| 6-8 | 23% | 23 1/2n |
| 8-10 | 23% | 23 1/2n |
| 10-12 | 23% | 23 1/2n |
| 12-14 | 23% | 23 1/2n |
| 8/up, 2's inc. | 23% | 23 1/2n |
| Short shank 1/2 c over. | | |

| BELLIES | | |
|---------|-----------------------|--------|
| | (Square Cut Seedless) | |
| | Green | †D.C. |
| 6-8 | 19% | 20% |
| 8-10 | 19 1/2 | 20 1/2 |
| 10-12 | 19 | 20 |
| 12-14 | 17 1/2 | 18 1/2 |
| 14-16 | 17 1/2 | 18 1/2 |
| 16-18 | 17 1/2 | 18 1/2 |

| GREEN AMERICAN BELLIES | | |
|------------------------|-------------|--|
| 18-20 | 16 1/2 | |
| 20-25 | 15 1/2 @ 16 | |

| D. S. BELLIES | | |
|---------------|--------|--------|
| | Clear | Rib |
| 16-18 | 16n | 16 |
| 18-20 | 16 | 16 |
| 20-25 | 16 | 16 |
| 25-30 | 16 | 16 |
| 30-35 | 16 | 16 |
| 35-40 | 16 | 16 |
| 40-50 | 15 1/2 | 15 1/2 |

| D. S. FAT BACKS | | |
|-----------------|--------|--|
| 6-8 | 11 1/4 | |
| 8-10 | 11 1/4 | |
| 10-12 | 11 1/4 | |
| 12-14 | 12 | |
| 14-16 | 12 1/2 | |
| 16-18 | 12 1/2 | |
| 18-20 | 12 1/2 | |
| 20-25 | 12 1/2 | |

| OTHER D. S. MEATS | | |
|---------------------------|-------------|--------|
| Regular hams | 6-8 | 12n |
| Clear plates | 4-6 | 10 |
| D. S. jowl butts | | 10 1/4 |
| S. P. jowls | | 10 1/4 |
| Green square jowls | 11 1/4 @ 12 | |
| Green rough jowls | 10 @ 10 1/4 | |
| Green skin'd jowls l.c.l. | 13 @ 14 | |

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

| | Cash | Loose | Leaf |
|--------------------|------------|--------|---------|
| Saturday, June 20 | 12.62 1/4n | 11.90b | 12.40ax |
| Monday, June 22 | 12.62 1/4n | 11.90b | 12.40ax |
| Tuesday, June 23 | 12.77 1/4n | 11.90b | 12.40ax |
| Wednesday, June 24 | 12.75n | 11.90b | 12.40ax |
| Thursday, June 25 | 12.65n | 11.90b | 12.40ax |
| Friday, June 26 | 12.65n | 11.90b | 12.40ax |

Packers' Wholesale Prices

| | |
|---|--------|
| Refined lard, tierces, f.o.b. Chgo. | 13 1/2 |
| Kettle rend., tierces, f.o.b. Chgo. | 14 |
| Leaf, kettle rend., tierces, f.o.b. Chgo. | 14 1/2 |
| Neutral, tierces, f.o.b. Chicago | 13 1/2 |
| Shortening, tierces, c.a.f. | 16 1/2 |

FUTURE PRICES

SATURDAY, JUNE 20, 1942

| LARD: | Open | High | Low | Close |
|-------|-----------|------|-----|-------------|
| July | 12.62 1/4 | | | 12.62 1/4 |
| Sept. | | | | 12.77 1/2n |
| Oct. | | | | 12.80n |
| Dec. | 12.82 1/4 | | | 12.82 1/4ax |

Sales: July 1; Dec. 1; total, 2 sales.
Open interest: July 106; Sept. 23; Dec. 10; total, 139 lots.

MONDAY, JUNE 22, 1942

| LARD: | Open | High | Low | Close |
|-------|-----------|------|-----|-------------|
| July | 12.62 1/4 | | | 12.62 1/4b |
| Sept. | | | | 12.77 1/2b |
| Oct. | | | | 12.80ax |
| Dec. | | | | 12.82 1/4ax |

Sales: July 2.
Open interest: July 106; Sept. 23; Dec. 10; total, 139 lots.

TUESDAY, JUNE 23, 1942

| LARD: | Open | High | Low | Close |
|-------|-----------|-----------|-----------|-------------|
| July | 12.67 1/4 | 12.77 1/4 | 12.67 1/4 | 12.77 1/4 |
| Sept. | | | | 12.82 1/2b |
| Oct. | | | | 12.80n |
| Dec. | | | | 12.82 1/4ax |

Sales: July 28.
Open interest: July 101; Sept. 23; Dec. 10; total, 134 lots.

WEDNESDAY, JUNE 24, 1942

| LARD: | Open | High | Low | Close |
|-------|-------|------|-----|-------------|
| July | | | | 12.75ax |
| Sept. | 12.85 | | | 12.85 |
| Oct. | | | | 12.80n |
| Dec. | | | | 12.82 1/4ax |

Sales: Sept. 10.
Open interest: July 101; Sept. 33; Dec. 10; total, 144 lots.

THURSDAY, JUNE 25, 1942

| LARD: | Open | High | Low | Close |
|-------|-----------|------|-----|-----------|
| July | 12.65 | | | 12.65 |
| Sept. | | | | 12.85n |
| Oct. | | | | 12.80n |
| Dec. | 12.82 1/4 | | | 12.82 1/4 |

Sales: July, 1; Dec., 1; total, 2 sales.
Open interest: July, 101; Sept., 33; Dec., 11; total, 145 lots.

FRIDAY, JUNE 26, 1942

| LARD: | Open | High | Low | Close |
|-------|-------|------|-----|-------------|
| July | 12.65 | | | 12.65 |
| Sept. | | | | 12.82 1/2ax |
| Oct. | | | | 12.80n |
| Dec. | | | | 12.82 1/4ax |

USDA Purchases in May More Than \$154,404,000

Farm products costing more than \$154,404,000 were bought in May by the Agricultural Marketing Administration under the general buying program for lend-lease and other needs, the U.S. Department of Agriculture reports.

Purchases dropped below April's high mark of \$193,893,000, but were the second highest for any month since the program started March 15, 1941. The decline was attributed largely to seasonal factors.

The volume of meat products purchased dropped in May, but the quantity was sufficiently large to again lead the list of commodities bought. Particularly heavy purchases were made of canned and cured pork, frozen pork loins and lard.

The cumulative value of all farm products bought for lend-lease shipment and other distribution needs approximated \$1,225,660,315 for the 14 1/2-month period ending May 30.

Commodities bought in large quantities during May included 84,971,354 lbs. of canned pork at an f.o.b. cost of \$32,-451,453; 72,132,460 lbs. of lard at \$10,-046,700; 58,898,166 lbs. of cured pork at \$11,373,288; 24,522,511 lbs. of salad oil at \$3,370,236 and 17,222,738 lbs. of frozen pork loins at \$4,766,968.

CANADIAN STORAGE STOCKS

| | June 1* 1942 lbs. | May 1** 1942 lbs. | June 1 1941 lbs. |
|-----------------|-------------------------|-------------------------|------------------------|
| Beef | 10,190,654 | 13,382,649 | 12,621,329 |
| Veal | 3,251,941 | 2,927,747 | 3,587,479 |
| Pork | 57,851,726 | 61,644,993 | 56,037,924 |
| Mutton and lamb | 1,508,594 | 3,012,938 | 1,035,629 |

*Preliminary. **Revised.

GREATER LOSS IN CUT-OUT TEST THIS WEEK

(Chicago costs and prices, first four days this week.)

Live hogs on the local market rose to within 5c of the 1942 high this week and at the same time quotations on some green meats were lower. This combination made for poorer results in the cut-out test and losses were among the greatest in many months.

| —180-220 lbs.— | | | | —220-240 lbs.— | | | | —240-270 lbs.— | | | |
|-------------------------|---------------|----------------------|---------|----------------|---------------|----------------------|-------|----------------|---------------|----------------------|--|
| Pct. live wt. | Price per lb. | Value per cwt. alive | | Pct. live wt. | Price per lb. | Value per cwt. alive | | Pct. live wt. | Price per lb. | Value per cwt. alive | |
| Regular hams | 14.00 | 24.8 | \$3.47 | 14.00 | 24.1 | \$3.37 | 13.80 | 23.5 | | \$3.24 | |
| Picnics | 5.70 | 23.2 | 1.32 | 5.60 | 23.0 | 1.29 | 5.50 | 23.0 | | 1.27 | |
| Boston butts | 4.00 | 29.3 | 1.13 | 4.10 | 29.1 | 1.15 | 4.00 | 28.0 | | 1.12 | |
| Loins (blade in) | 9.90 | 26.3 | 2.60 | 9.80 | 25.6 | 2.51 | 9.70 | 24.3 | | 2.36 | |
| Bellies, S. P. | 11.00 | 19.3 | 2.10 | 9.70 | 19.0 | 1.84 | 7.90 | 17.0 | | 1.34 | |
| Bellies, D. S. | | | | 2.10 | 15.0 | .32 | 4.00 | 15.0 | | .60 | |
| Fat backs | 1.00 | 10.3 | .10 | 3.00 | 10.6 | .32 | 4.20 | 11.1 | | .47 | |
| Plates and jowls | 2.80 | 10.0 | .28 | 2.80 | 10.0 | .28 | 3.30 | 10.0 | | .33 | |
| Raw leaf | 2.10 | 12.0 | .25 | 2.10 | 12.0 | .25 | 2.10 | 12.0 | | .25 | |
| P. S. lard, rend. wt. | 12.40 | 11.9 | 1.48 | 11.40 | 11.9 | 1.42 | 10.60 | 11.9 | | 1.26 | |
| Spareribs | 1.60 | 15.5 | .25 | 1.60 | 13.8 | .22 | 1.60 | 12.3 | | .20 | |
| Trimnings | 3.00 | 20.7 | .62 | 2.80 | 20.7 | .58 | 2.80 | 20.7 | | .58 | |
| Feet, tails, neckbones | 2.00 | | .14 | 2.00 | | .14 | 2.00 | | | .14 | |
| Offal and miscellaneous | | | .50 | | | .50 | | | | .50 | |
| TOTAL YIELD AND VALUE | 69.50 | | \$14.24 | 71.00 | | \$14.19 | 71.50 | | | \$13.66 | |
| Cost of hogs per cwt. | | \$14.38 | | | \$14.41 | | | \$14.36 | | | |
| Condemnation loss | | .07 | | | .07 | | | .07 | | | |
| Handling and overhead | | .68 | | | .59 | | | .52 | | | |
| TOTAL COST PER CWT. | | | | | | | | | | | |
| ALIVE | | \$15.11 | | | \$15.07 | | | \$14.96 | | | |
| TOTAL VALUE | | 14.24 | | | 14.19 | | | 13.66 | | | |
| Loss per cwt. | | \$.87 | | | \$.88 | | | \$ 1.29 | | | |
| Loss last week | | .69 | | | .69 | | | 1.13 | | | |

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

| Carcass Beef | | Cor. week, 1941 per lb. |
|------------------------|--|-------------------------------|
| | Week ended June 25, 1942 per lb. | |
| Prime native steers— | | |
| 400-600 | nominal | 19% @ 20 |
| 600-800 | nominal | 19% @ 20 |
| 800-1000 | nominal | 20 |
| Good native steers— | | |
| 400-600 | 20% @ 21% 17% | 17% |
| 600-800 | 20% @ 21% 17% | 17% |
| 800-1000 | 20% @ 21% 17% | 17% |
| Medium steers— | | |
| 400-600 | 19% @ 20 16% | 16% |
| 600-800 | 19% @ 20 16% | 16% |
| 800-1000 | 19% @ 20 16% | 16% |
| Heifers, good, 400-600 | 20 @ 21 18% | 18% |
| Cows, 400-600 | 17% 22% | 22% |
| Hind quarters, choice | 23% 19 | 19% |
| Fore quarters, choice | 19 | 14% |

Beef Cuts

| | |
|-------------------------------------|------------|
| Steer loins, choice, 60/65 | 36 |
| Steer loins, No. 1 | 33 |
| Steer loins, No. 2 | 25% 45 |
| Steer short loins, choice, 30/35.45 | 45 |
| Steer short loins, No. 1 | 31 |
| Steer short loins, No. 2 | 28 |
| Steer loin ends (hips) | 27 |
| Steer loin ends, No. 2 | 27 |
| Cow loins | 20 |
| Cow short loins | 20 |
| Cow loin ends (hips) | 21 |
| Steer ribs, choice, 30/40 | 26 |
| Steer ribs, No. 1 | 25 |
| Steer ribs, No. 2 | 24 |
| Cow ribs, No. 2 | 18% 15% |
| Cow ribs, No. 3 | 17% |
| Steer rounds, choice, 30/100 | 23 |
| Steer rounds, No. 1 | 21 |
| Steer rounds, No. 2 | 19% 18 |
| Steer chuck, choice, 30/100 | 19 |
| Steer chucks, No. 1 | 19 |
| Steer chucks, No. 2 | 18% 14% |
| Cow rounds | 16% 14% |
| Cow chucks | 14% |
| Steer plates | 13% 10% |
| Medium plates | 13% |
| Briskets, No. 1 | 18 |
| Cow navel ends | 11 |
| Steer navel ends | 12 |
| Fore shanks | 13 |
| Hind shanks | 10 |
| Strip loins, No. 1 buns | 70 |
| Strip loins, No. 2 | 60 |
| Sirloin butts, No. 1 | 38 |
| Sirloin butts, No. 2 | 36 |
| Beef tenderloins, No. 1 | 65 |
| Beef tenderloins, No. 2 | 63 |
| Rump butts | 28 |
| Flank steaks | 26 |
| Shoulder clods | 24 |
| Hanging tenderloins | 19 |
| Insides, green, 12/18 range | 27 |
| Outsides, green, 8 lbs. up | 26 |
| Kauckies, green, 8 lbs. up | 25 |

Beef Products

| | |
|--------------------|----|
| Brains | 10 |
| Hearts | 15 |
| Tongues | 20 |
| Sweetbreads | 28 |
| Ox-tails | 9 |
| Fresh tripe, plain | 10 |
| Fresh tripe, H. C. | 15 |
| Livers | 25 |
| Kidneys | 10 |

Veal

| | |
|----------------|-----------|
| Choice carcass | 23 |
| Good carcass | 21% 27 |
| Good saddles | 27 |
| Good racks | 18 |
| Medium racks | 16 |

Veal Products

| | |
|--------------|----|
| Brains, each | 15 |
| Sweetbreads | 43 |
| Calf livers | 58 |

Lamb

| | |
|----------------|----|
| Choice lambs | 29 |
| Medium lambs | 27 |
| Choice saddles | 32 |
| Medium saddles | 30 |
| Choice fores | 28 |
| Medium fores | 23 |
| Lamb fries | 35 |
| Lamb tongues | 17 |
| Lamb kidneys | 25 |

Mutton

| | |
|-------------------|----|
| Heavy sheep | 12 |
| Light sheep | 11 |
| Heavy saddles | 14 |
| Light saddles | 18 |
| Heavy fores | 10 |
| Light fores | 12 |
| Mutton legs | 17 |
| Mutton loins | 13 |
| Mutton stew | 8 |
| Sheep tongues | 11 |
| Sheep heads, each | 11 |

Fresh Pork and Pork Products

| | |
|----------------------------------|-----------|
| Pork loins, 8/10 lbs. av. | 29 |
| Picnics | 17 |
| Skinless shoulders | 28% 18 |
| Tenderloins | 40 |
| Spareribs | 18 |
| Back fat | 14% 9 |
| Boston butts | 20 |
| Boneless butts, cellar trim, 2/4 | 24 |
| Hocks | 12 |
| Tails | 15 |
| Neck bones | 6 |
| Slip bones | 10 |
| Blade bones | 21 |
| Pigs' feet | 5% 4 |
| Kidneys, per lb. | 9 |
| Livers | 16% 16 |
| Brains | 12 |
| Ears | 5% 4 |
| Snouts | 7% 6 |
| Chitterlings | 8% 6 |

WHOLESALE SMOKED MEATS

| | |
|---|-----------------------|
| Fancy regular hams, 14/16 lbs., parchment paper | 30 @ 31 |
| Fancy skinned hams, 14/16 lbs., parchment paper | 31 @ 32% 29 @ 30 |
| Standard reg. hams, 14/16 lbs. plain | 29 @ 30 |
| Picnics, 4/8 lbs., short shank, plain | 28% @ 28% 28% @ 30 |
| Fancy bacon, 6/8 lbs., plain | 28% @ 30 |
| Standard bacon, 6/8 lbs., plain | 26 @ 27% 48 @ 49 |
| No. 1 beef sets, smoked | 48 @ 49 |
| Insides, 5/9 lbs. | 46 @ 47 |
| Outsides, 5/9 lbs. | 46 @ 47 |
| Kauckies, 5/9 lbs. | 46 @ 47 |
| Cooked hams, choice, skin on, fattened | 48 |
| Cooked hams, choice, skinless, fattened | 53 |
| Cooked picnics, skin on, fattened | nominal |
| Cooked picnics, skinned, fattened | nominal |

VINEGAR PICKLED PRODUCTS

| | |
|--------------------------------------|---------|
| Pork feet, 200-lb. bbl. | \$23.75 |
| Lamb tongue, short cut, 200-lb. bbl. | \$22.50 |
| Clear tripe, 200-lb. bbl. | \$25.00 |
| Honeycomb tripe, 200-lb. bbl. | \$28.00 |
| Pocket honeycomb tripe, 200-lb. bbl. | \$31.50 |

BARRELED PORK AND BEEF

| | |
|--------------------------------|-----------------|
| Clear fat back pork: | |
| 70-80 pieces | \$22.75 @ 23.25 |
| 80-100 pieces | 22.50 @ 23.00 |
| 100-125 pieces | 22.50 @ 23.25 |
| Clear plate pork, 25-37 pieces | 22.50 @ 23.00 |
| Bean pork | 25.00 |
| Brisket pork | 35.00 |
| Plate beef | 28.00 |
| Extra plate beef | 25.50 |

SAUSAGE MATERIALS

(Packed basis.)

| | |
|------------------------------------|---|
| Regular pork trimmings | 21 @ 21% 32 @ 32% 34 @ 34% 19% @ 20% 12% @ 13 10 @ 10% 21 @ 22 21 @ 23 18% @ 19 15% @ 17 |
| Special lean pork trimmings 85% | |
| Extra lean pork trimmings 95% | |
| Pork cheek meat (trimmed) | |
| Pork hearts | |
| Pork livers | |
| Native boneless bulk meat (heavy) | |
| Boneless chucks | |
| Shank meat | |
| Beef trimmings | |
| Dressed canners, 350 lbs. and up | 14% |
| Dressed cutter, 400-500 lbs. | 15% |
| Dr. Bologna bulls, 600 lbs. and up | 16% @ 16% 15 |
| Tongues, No. 1 canner trim | |

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

| | |
|--------------------------------------|---|
| Pork sausage, in 1-lb. carton | 36% 32% 30% 36 31 29 25 23% 21% 38% 27 29 24 19% 33 |
| Country style sausage, fresh in link | |
| Country style sausage, fresh in bulk | |
| Country style sausage, smoked | |
| Frankfurters, in sheep casings | |
| Frankfurters, in hog casings | |
| Skinless frankfurters | |
| Bologna in beef bungs, choice | |
| Bologna in beef middles, choice | |
| Liver sausage in hog bungs | |
| Liver sausage in hog bungs | |
| Smoked liver sausage in hog bungs | |
| Head cheese | |
| New England luncheon specialty | |
| Mixed luncheon specialty, choice | |
| Tongue and blood | |
| Blood sausage | |
| Souse | |
| Polish sausage | |

DRY SAUSAGE

| | |
|--------------------------------------|------------|
| Cervelat, choice, in hog bungs | 58 |
| Thuringer | 29 |
| Farmer | 41 |
| Holsteiner | 41 |
| B. C. salami, choice | 53 |
| Milano, salami, choice, in hog bungs | 50 |
| B. C. salami, new condition | 51 |
| Frisese, choice, in hog middles | 54 |
| Genoa style salami, choice | 62 |
| Pepperoni | 49 |
| Mortadella, new condition | 28 |
| Cappicola (cooked) | 62 |
| Italian style hams | 45% 45% |

CURING MATERIALS

| | Cwt. |
|---|----------|
| Nitrite of soda (Chgo. w.hse. stock). | |
| in 400-lb. bbls., delivered | \$ 9.75 |
| Salt peter, less than ton lots, f.o.b. N. Y.: | |
| Dbl. redned granulated | 8.00 |
| Small crystals | 12.00 |
| Medium crystals | 18.00 |
| Large crystals | 14.00 |
| Pure rid. gran. nitrate of soda | 4.00 |
| Pure rid. powdered nitrate of soda | unquoted |
| Salt, per ton, in minimum car of 80,000 lbs. | |
| only, f.o.b. Chicago, per ton: | |
| Granulated, kiln dried | 9.70 |
| Medium, kiln dried | 12.70 |
| Rock, bulk, 40 ton cars | 8.80 |
| Sugar— | |
| Raw, 96 basis, f.o.b. New Orleans | 3.74 |
| Standard gran., f.o.b. refiners (2%) | 5.45 |
| Packers' curing sugar, 250 lb. bags | 8.10 |
| f.o.b. Reserve, La., less 2%. | 4.80 |
| Dextrose, in car lots, per cwt. (cotton) | 4.80 |
| in paper bags | 4.75 |

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

| | |
|---|-------------|
| Beef casings: | |
| Domestic rounds, 1 1/2 to 1 3/4 in. | |
| 150 pack | 16 @ 18 |
| Domestic rounds, over 1 3/4 in. | |
| 140 pack | 33 @ 35 |
| Export rounds, wide, over 1 3/4 in. | 40 @ 48 |
| Export rounds, medium, 1 1/2 in. | |
| 1 1/2 in. | 25 @ 26 |
| Export rounds, narrow, 1 1/2 in. or under | 27 |
| No. 1 weasands | 06 @ 07 |
| No. 2 weasands | 04 @ 05 |
| No. 1 bungs | 18 @ 20 |
| No. 2 bungs | 12 |
| Middles, medium, 1 1/2 in. | 50 |
| Middles, select, wide, 2 1/2 in. | 60 @ 65 |
| Middles, select, extra, 2 1/2 in. | 90 @ 1.00 |
| Middles, select, extra, 2 1/2 in. & up | 1.35 |
| Dried or salted bladders: | |
| 12-15 in. wide, fat. | 1.10 @ 1.25 |
| 10-12 in. wide, fat. | 65 @ 80 |
| 8-10 in. wide, fat. | 40 |
| 6-8 in. wide, fat. | 25 |
| Hog casings: | |
| Extra narrow, 29 mm. & dn. | 2.30 |
| Narrow medium, 29 @ 32 mm. | 2.30 |
| Medium, 32 @ 35 mm. | 1.90 @ 2.00 |
| English, medium, 35 @ 38 mm. | 1.70 |
| Wide, 38 @ 43 mm. | 1.60 |
| Extra wide, 43 mm. | 1.40 @ 1.50 |
| Large prime bungs | 21 |
| Medium prime bungs | 16 |
| Small prime bungs | 10 |
| Middles, per set | 20 @ 21 |

SPICES

(Basis Chicago, original bbls., bags or bales.)

| | Whole | Ground |
|--------------------------|-----------|--------|
| Allspice, prime | 42 | 45 |
| Resifted | 44 | 48 |
| Chili pepper | 41 | 41 |
| Powder | 40 | 40 |
| Clove, Amboyna | 23% 28 | |
| Zanzibar | 23% 28 | |
| Ginger, African | 50 | 57 |
| Mace, Fancy Banda | 1.20 | 1.40 |
| East Indies | 1.00 | 1.14 |
| East & West Indies Blend | | 84 |
| Mustard flour, fancy | | 22 |
| No. 1 | | 75 |
| Nutmeg, fancy Banda | | 60 |
| East Indies | | 67 |
| East & West Indies Blend | | 60 |
| Paprika, Spanish | | 34 |
| Pepper Cayenne | | 37 |
| Red No. 1 | | 11 |
| Black Malabar | | 10% |
| Black Lampong | | 15% |
| Pepper, white Singapore | | 19% |
| Munko | | 15% |
| Packers | | 15 |

SEEDS AND HERBS

| | Whole | Ground |
|---------------------------------|-------|--------|
| Caraway seed | 1.85 | 1.49 |
| Cominos seed | 21 | 25% |
| Coriander Morocco bleached | 19% | |
| Coriander Morocco natural No. 1 | 18% | 20% |
| Mustard seed, fancy yellow | 25 | |
| American | 14 | |
| Marjoram, Chilean | 62 | 68 |
| Oregano | 13 | 16 |

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

| | | |
|------------------------------|--------|---------|
| Choice, native, dressed..... | 21 1/2 | @23 |
| Choice, native, light..... | 22 | @23 1/4 |
| Native, common to fair..... | 20 | @21 1/4 |

Western Dressed Beef

| | | |
|---|--------|---------|
| Native steers, good, 600-800 lbs..... | 21 | @22 |
| Native choice yearlings, 400-600 lbs..... | 22 | @23 |
| Good to choice heifers..... | 20 | @21 |
| Good to choice cows..... | 19 | @20 |
| Common to fair cows..... | 17 1/2 | @18 1/2 |
| Fresh bologna bulls..... | 17 1/2 | @18 1/2 |

BEEF CUTS

| | Western | City |
|------------------------------|---------|--------|
| No. 1 ribs, prime..... | 28 @30 | 28 @29 |
| No. 2 ribs..... | 26 @28 | 26 @28 |
| No. 3 ribs..... | 25 @26 | 24 @26 |
| No. 1 loins, prime..... | 28 @30 | 31 @36 |
| No. 2 loins..... | 26 @28 | 29 @34 |
| No. 3 loins..... | 25 @26 | 26 @32 |
| No. 1 hinds and ribs..... | 26 @28 | 26 @28 |
| No. 2 hinds and ribs..... | 25 @26 | 24 @26 |
| No. 1 rounds..... | 22 @24 | 22 @23 |
| No. 2 rounds..... | 22 @23 | 21 @22 |
| No. 3 rounds..... | 21 @22 | 20 @21 |
| No. 1 chucks..... | 20 @21 | 20 @21 |
| No. 2 chucks..... | 19 @20 | 15 @20 |
| No. 3 chucks..... | 18 @19 | 17 @19 |
| Rolls, reg. 4/8 lbs. av..... | 26 @34 | 26 @32 |
| Rolls, reg. 6/8 lbs. av..... | 26 @34 | 26 @34 |
| Tenderloins, steers..... | 50 @65 | 50 @65 |
| Tenderloins, cows..... | 30 @40 | 30 @40 |
| Tenderloins, bulls..... | 40 @50 | 40 @50 |
| Shoulder clods..... | 24 @25 | 24 @25 |

DRESSED VEAL

| | | |
|-------------|----|-----|
| Good..... | 21 | @22 |
| Medium..... | 20 | @21 |
| Common..... | 19 | @20 |

DRESSED SHEEP AND LAMBS

| | | |
|-----------------------------------|--------|--------|
| Lambs, good to choice..... | 25 @26 | 25 @26 |
| Lambs, good to medium..... | 24 @25 | 24 @25 |
| Lambs, medium..... | 23 @24 | 23 @24 |
| Sheep, good..... | 10 @12 | 10 @12 |
| Sheep, medium..... | 8 @10 | 8 @10 |
| Spring lambs, good to choice..... | 29 @30 | 29 @30 |
| Spring lambs, medium to good..... | 28 @29 | 28 @29 |

DRESSED HOGS

| | | |
|--------------------------------------|-----------|------------|
| Hogs, good and choice (110-140 lbs.) | | |
| head on; leaf fat in..... | \$30.50 | @20.62 1/4 |
| Pigs, small lots (100 lbs. down) | | |
| head on; leaf fat in..... | 20.67 1/4 | @21.00 |

FRESH PORK CUTS

| | Western | City |
|--|----------------|----------------|
| Pork loins, fresh, 10/12 lbs..... | 28 1/4 @29 1/4 | 27 1/4 @28 1/4 |
| Shoulders, 10/12 lbs..... | 27 1/4 @28 1/4 | 26 1/4 @27 1/4 |
| Butts, regular, 4/8 lbs..... | 30 1/4 @32 | 30 1/4 @32 |
| Hams, regular, 10/12 lbs..... | 27 @28 | 27 @28 |
| Hams, skinned, fresh, 10/12 lbs..... | 28 @29 | 28 @29 |
| Picnics, fresh, 6/8 lbs..... | 28 @27 | 28 @27 |
| Pork trimmings, 90/95% lean..... | 38 1/4 @39 | 38 1/4 @39 |
| Pork trimmings, regular, 50% lean..... | 22 1/2 @23 | 22 1/2 @23 |
| Spareribs, medium..... | 18 1/2 @19 1/4 | 18 1/2 @19 1/4 |
| Pork loins, fresh, 10/12 lbs..... | 31 @32 | 31 @32 |
| Shoulders, 6/8 lbs. av..... | 27 @28 | 27 @28 |
| Butts, regular, 1 1/8 lbs..... | 33 @39 | 33 @39 |
| Hams, regular, fresh, 10/12 lbs..... | 28 @29 | 28 @29 |
| Hams, skinned, fresh, 10/12 lbs..... | 30 @31 | 30 @31 |
| Picnics, fresh, 4/8 lbs..... | 26 @27 | 26 @27 |
| Pork trimmings, extra lean, 90/95% lean..... | 36 @37 | 36 @37 |
| Pork trimmings, regular, 50% lean..... | 23 1/4 @24 1/4 | 23 1/4 @24 1/4 |
| Spareribs, medium..... | 20 @21 | 20 @21 |
| Boston butts, 4/8 lbs..... | 31 @32 | 31 @32 |

COOKED HAMS

| | | |
|--|--------|--|
| Cooked hams, choice, skin on, fattened..... | 51 | |
| Cooked hams, choice, skinless, fattened..... | 53 1/4 | |

SMOKED MEATS

| | | |
|----------------------------------|----|-----|
| Regular hams, 6/10 lbs. av..... | 32 | @34 |
| Regular hams, 10/12 lbs. av..... | 32 | @34 |
| Regular hams, 12/14 lbs. av..... | 32 | @34 |
| Skinned hams, 10/12 lbs. av..... | 33 | @35 |
| Skinned hams, 12/14 lbs. av..... | 33 | @35 |
| Skinned hams, 16/18 lbs. av..... | 32 | @34 |
| Skinned hams, 18/20 lbs. av..... | 32 | @34 |
| Picnics, 6/8 lbs. av..... | 28 | @29 |
| Picnics, 4/6 lbs. av..... | 28 | @29 |
| Bacon, boneless, western..... | 29 | @31 |
| Bacon, boneless, city..... | 28 | @30 |
| Beef tongue, light..... | 22 | @23 |
| Beef tongue, heavy..... | 30 | @32 |

BUTCHERS' FAT

| | | |
|--------------------|--------|----------|
| Shop fat..... | \$4.00 | per cwt. |
| Breast fat..... | 5.00 | per cwt. |
| Edible suet..... | 5.75 | per cwt. |
| Inedible suet..... | 5.00 | per cwt. |

GREEN CALFSKINS

| | 5-7 1/4 | 7 1/4-9 1/4 | 9 1/4-12 1/4 | 12 1/4-14 |
|------------------------|---------|-------------|--------------|-----------|
| Prime No. 1 veals..... | 23 | 26 | 3.20 | 3.35 |
| Prime No. 2 veals..... | 21 | 24 | 2.90 | 3.05 |
| Buttermilk No. 1..... | 18 | 21 | 2.70 | 2.85 |
| Buttermilk No. 2..... | 17 | 20 | 2.55 | 2.70 |
| Branded graby..... | 12 | 15 | 1.75 | 1.90 |
| Number 3..... | 12 | 15 | 1.75 | 1.90 |

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Administration, June 25, 1942:

| Fresh Beef: | CHICAGO | BOSTON | NEW YORK | PHILA. |
|-----------------------------------|---------------|---------------|---------------|---------------|
| STEER, Choice: | | | | |
| 400-500 lbs. ¹ | \$21.00@22.00 | | | |
| 500-600 lbs. ¹ | 21.00@22.00 | | \$21.50@23.00 | |
| 600-700 lbs. ² | 21.00@22.50 | \$21.00@22.00 | 21.50@23.00 | \$21.50@22.50 |
| 700-800 lbs. ² | 21.00@22.50 | 21.00@22.00 | 21.50@23.00 | 21.50@22.50 |
| STEER, Good: | | | | |
| 400-500 lbs. ¹ | 20.00@21.50 | | | |
| 500-600 lbs. ¹ | 20.00@21.50 | | 20.50@22.00 | |
| 600-700 lbs. ² | 20.00@21.50 | 20.00@21.00 | 20.50@22.00 | 20.50@21.50 |
| 700-800 lbs. ² | 20.00@21.50 | 20.00@21.00 | 20.50@22.00 | 20.50@21.50 |
| STEER, Commercial: | | | | |
| 400-600 lbs. ¹ | 18.00@20.00 | | 19.00@21.00 | 18.50@19.50 |
| 600-700 lbs. ¹ | 18.00@20.00 | 19.00@20.00 | 19.00@21.00 | 19.00@20.00 |
| STEER, Utility: | | | | |
| 400-600 lbs. ¹ | 17.00@19.00 | 18.00@19.00 | 18.00@19.00 | |
| COW, All Weights: | | | | |
| Commercial..... | 17.50@18.00 | 17.50@18.50 | 18.00@18.50 | |
| Utility..... | 17.00@17.50 | 17.00@17.50 | 17.00@18.00 | 17.50@18.00 |
| Cutter..... | 16.00@17.00 | | | 17.00@17.50 |
| Fresh Veal and Calf: ³ | | | | |
| VEAL, Choice: | | | | |
| 80-130 lbs..... | 21.00@22.00 | 22.00@24.00 | 23.00@24.00 | 22.00@24.00 |
| 130-170 lbs..... | | | 22.00@23.00 | |
| VEAL, Good: | | | | |
| 50-80 lbs..... | 19.00@20.00 | 20.00@21.00 | 21.00@22.00 | 21.00@22.00 |
| 80-130 lbs..... | 20.00@21.00 | 21.00@22.00 | 21.00@23.00 | 21.00@23.00 |
| 130-170 lbs..... | | | 20.00@22.00 | |
| VEAL, Commercial: | | | | |
| 50-80 lbs..... | 17.00@19.00 | 18.00@20.00 | 19.00@21.00 | 19.00@21.00 |
| 80-130 lbs..... | 18.00@20.00 | 19.00@21.00 | 19.00@21.00 | 19.00@21.00 |
| 130-170 lbs..... | | | 19.00@20.00 | |
| VEAL, Utility: | | | | |
| All weights..... | 16.00@17.00 | 17.00@19.00 | 17.00@19.00 | |
| Fresh Lamb and Mutton: | | | | |
| SPRING LAMB, All Weights: | | | | |
| Choice..... | 27.00@29.00 | 27.00@30.00 | 27.00@30.00 | 29.00@30.00 |
| Good..... | 26.00@27.00 | 26.00@29.00 | 26.00@29.00 | 27.00@29.00 |
| Commercial..... | 22.00@25.00 | 22.00@26.00 | 22.00@26.00 | 23.00@27.00 |
| Utility..... | 20.00@22.00 | 19.00@22.00 | 20.00@22.00 | 20.00@23.00 |
| LAMB, Good: | | | | |
| 30-40 lbs..... | | 24.00@25.00 | 25.00@26.00 | 24.00@25.00 |
| 40-45 lbs..... | 24.00@25.00 | 24.00@25.00 | 25.00@26.00 | 24.00@25.00 |
| 45-50 lbs..... | 23.00@24.00 | 23.00@24.00 | 25.00@26.00 | |
| 50-60 lbs..... | 22.00@23.00 | 22.00@23.00 | 24.00@25.00 | |
| LAMB, Commercial: | | | | |
| All weights..... | 18.00@21.00 | 18.00@22.00 | 20.00@23.00 | 20.00@22.00 |
| LAMB, Utility: | | | | |
| All weights..... | 15.00@18.00 | 16.00@19.00 | 17.00@20.00 | 18.00@20.00 |
| MUTTON (Ewe), 70 lb. down: | | | | |
| Good..... | 10.00@12.00 | 10.50@12.00 | 11.00@13.00 | 10.00@11.00 |
| Commercial..... | 8.00@10.00 | 9.50@10.50 | 10.00@11.00 | 9.00@10.00 |
| Utility..... | 7.00@8.00 | 8.50@9.50 | 9.00@10.00 | 8.00@9.00 |
| Fresh Pork Outs: ⁴ | | | | |
| LOINS No. 1 (Boneless Incl.): | | | | |
| 8-10 lbs..... | 27.00@29.00 | 28.50@30.00 | 28.00@30.00 | 28.00@30.00 |
| 10-12 lbs..... | 27.00@29.00 | 28.50@30.00 | 28.00@30.00 | 28.00@30.00 |
| 12-15 lbs..... | 25.50@27.50 | 27.00@29.00 | 27.00@29.00 | 27.00@29.00 |
| 16-22 lbs..... | 22.50@24.00 | 24.00@26.00 | 23.00@26.00 | 24.00@25.00 |
| SHOULDERS, Skinned N. Y. Style: | | | | |
| 8-12 lbs..... | 26.00@27.50 | | 26.00@28.00 | |
| BUTTS, Boston Style: | | | | |
| 4-8 lbs..... | 29.00@30.50 | | 29.00@31.00 | 29.50@31.50 |
| SPARE RIBS: | | | | |
| Half sheets..... | 16.00@17.50 | | | |
| TRIMMINGS: | | | | |
| Regular..... | 20.50@21.00 | | | |

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

FANCY MEATS

| | |
|--|----|
| Fresh steer tongues, untrimmed, per lb..... | 17 |
| Fresh steer tongues, l.c. trimmed, per lb..... | 30 |
| Sweetbreads, beef, per lb..... | 23 |
| Sweetbreads, veal, a pair..... | 60 |
| Beef kidneys, per lb..... | 13 |
| Mutton kidneys, each..... | 5 |
| Livers, beef, per lb..... | 31 |
| Ox-tails, per lb..... | 13 |
| Beef hanging tenders, per lb..... | 30 |
| Lamb fries, per lb..... | 32 |

If you are finding it difficult to obtain packinghouse workers, watch the Provisioner's classified page.

CANADA SEEKS MORE SHEEP

A campaign to increase flocks of sheep in the province of New Brunswick, Canada, and appreciably increase wool production is being sponsored by the provincial minister of agriculture, according to the Department of Commerce. Wool production in Canada totaled only 20,000,000 pounds during 1941, while consumption during the same period was in excess of 109,000,000 pounds.

Tallow Has Easy Tinge in West, but East is Steady

NEW YORK, JUNE 24, 1942

TALLOW.—Contrary to conditions on the Chicago market, the tallow trade at New York was active and firm all week. Volume of trading was much improved and the tone was firm. Offerings were quite substantial and buying orders increased proportionately with all product going at ceiling levels. Soapers were not very willing to pay premium prices for choice tallow, because the roll-back in soap prices is squeezing them considerably. However, there was no shading of prices anywhere on the list. The ceiling quotations were 9.71½¢ on special; choice, 9.85½¢, while fancy tallow was called 9.99¢.

STEARINE.—Supply and demand were fairly evenly matched in the stearine trade. All offerings of stearine were made at the ceiling level of 10.54¢.

OLEO OIL.—Demand continued steady and prices remained unchanged. All offerings were readily absorbed by the trade at ceiling levels, but little business was reported from day to day. Quotations were 12½¢ on No. 1 and 12½¢ on No. 2.

NEATSFOOT OIL.—New buying orders have been in the market of late, but go unfilled because of lack of offerings. Pure was quoted this week at 17½¢; extra, 14¢, and No. 1 was called 15½¢.

GREASES.—Some larger buyers were in the market this week after a short lay-off, and the result was an active and firm trade on all offerings. Trade members felt that the recent lack of buying was due to uncertainty after the roll-back in soap prices. Ceiling quotations were 9@9½¢ on brown; 9.29¢ on house, yellow, and 9.71½¢ for white grease. Most grease business at New York was done on the latter grade. Volume of business was greater than in several months.

CHICAGO, JUNE 25, 1942

TALLOW.—The tallow market was decidedly in the doldrums this week. Offerings, while far from liberal, were slow to move and a tinge of easiness was evident in the general undertone. Trade members felt that had any sizeable offerings been available there might have been some shading of prices. No sales were reported under the maximums, although some bids for certain grades were on the soft side. The weakness in this market, according to the U.S. Department of Agriculture, may be the result of smaller factory consumption of fats and oils during the second quarter than during the first three months of this year. However, no sharp price break is visualized, for consumer demand is expected to increase for goods manufactured from fats and oils. A few sales of fancy were made at 9.85½¢ with prime at 9.71½¢. A limited amount of special was sold.

STEARINE.—The situation was unchanged in this branch of the market. Offerings were considered about equal to demand with less activity in the trade compared with a few weeks ago. Prime oleo was 10.61¢.

OLEO OIL.—Market continued mostly on a nominal basis. Offerings were light and demand fair. Quotations were 13.04¢ for extra and prime 12.75¢.

NEATSFOOT OIL.—Quotations were: Pure, 18½¢, and cold test, 26¢.

GREASE OIL.—Quotations were as follows: No. 1, 13½¢; No. 2, 13½¢; extra, 14½¢; extra No. 1, 14¢; extra winter strained, 14½¢; prime burning, 15½¢; prime inedible, 15¢ and special No. 1, 13½¢; acidless tallow oil, 13½¢.

GREASES.—Demand slackened off for greases this week and there was less trading than in a long time. Buying orders were less urgent, but nothing was reported sold under ceiling levels. Only a few tanks of higher grade greases were reported sold.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, June 25.)

By-products seem to be pretty well sold up until after the first of next month. Consequently, there was little to report on this week. Odd sales of blood were made at the list price, but there was no volume to the trade. Some unground 11 to 12% digester feed tankage material sold at \$5.37 f.o.b. shipping points, the ceiling. Other items were dull.

Blood

| | Unit |
|----------------------|-------------|
| Ammonia | |
| Unground, loose..... | \$5.70@5.75 |

Digester Feed Tankage Materials

| | |
|--|-----------|
| Unground, 11 to 12% ammonia, loose... | 5.37 |
| Unground, 6 to 10% choice quality..... | 5.37 |
| Liquid stick, tank cars..... | 2.50@2.75 |

Packinghouse Feeds

| | Carlots, Per ton |
|-------------------------------------|------------------|
| 60% digester tankage, bulk..... | \$71.00 |
| 50% meat and bone scraps, bulk..... | 65.00 |
| Blood-meal..... | 95.00 |
| Special steam bone-meal..... | 50.00 |

Bone Meals (Fertilizer Grades)

| | Per ton |
|----------------------------|---------------|
| Steam, ground, 3 & 50..... | \$35.00@38.00 |
| Steam, ground, 2 & 26..... | 35.00@36.00 |

Fertilizer Materials

| | Per ton |
|--------------------------------------|--------------|
| High grade tankage, ground | |
| 10@11% ammonia..... | \$ 3.85@4.00 |
| Bone tankage, unground, per ton..... | 30.00@31.00 |
| Hoof meal..... | 4.25@ 4.50 |

Dry Rendered Tankage

| | Per unit |
|------------------------------------|----------|
| Hard pressed and expeller unground | |
| 45 to 52% protein (low test)..... | \$1.21 |
| 57 to 62% protein (high test)..... | 1.21 |

Gelatin and Glue Stocks

| | Per cwt. |
|---|---------------|
| Calf trimmings (limed)..... | \$1.00* |
| Hide trimmings (limed)..... | .90* |
| Sinews and pizzles (green, salted)..... | 1.00* |
| | Per ton |
| Cattle jaws, skulls and knuckles..... | \$40.00@42.00 |
| Pig skin scraps and trim, per lb..... | 7¼ @ 7½ |

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

| | Per ton |
|---|---------------|
| Round shins, heavy..... | \$65.00@75.00 |
| light..... | 65.00 |
| Flat shins, heavy..... | 60.00@65.00 |
| light..... | 60.00 |
| Blades, buttocks, shoulders & thighs..... | 57.50@60.00 |
| Hoofs, white..... | 55.00@57.50 |
| Hoofs, house run, assorted..... | 57.50 |
| Junk bones..... | 51.00 |

Animal Hair

| | |
|---------------------------------|----------|
| Winter coil dried, per ton..... | \$ 60.00 |
| Summer coil dried, per ton..... | 40.00 |
| Winter processed, black lb..... | nominal |
| Winter processed, gray, lb..... | 8 |
| Cattle switches..... | 4 @ 4½ |



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Piqua Ohio



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FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

| | |
|---|------------|
| Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports..... | \$30.00 |
| Blood, dried, 16% per unit..... | 5.50 |
| Unground fish scrap, dried 11½% ammonia, 16% B. P. L., f.o.b. fish factory..... | 4.75 & 10c |
| Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot..... | 55.00 |
| June shipment..... | 55.00 |
| Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories..... | 3.75 & 10c |
| Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports..... | 30.00 |
| in 200-lb. bags..... | 32.40 |
| in 100-lb. bags..... | 33.00 |
| Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk..... | 4.25 & 10c |
| Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk..... | 4.96 |

Phosphates

| | |
|--|---------|
| Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f..... | \$37.50 |
| Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f..... | 37.50 |
| Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat..... | 10.10 |

Dry Rendered Tankage

| | |
|-------------------------------|--------|
| 50/55% protein, unground..... | \$1.00 |
| 60% protein, unground..... | 1.00 |

EASTERN FERTILIZER MARKETS

New York, June 25, 1942

Offerings of cracklings are scarce and most producers are still sold up until the first part of July. A car of tankage was sold at the ceiling price of \$4.96 and here again offerings are scarce. A few small lots of dried blood were made at the maximums of \$5.45 and \$5.50 per unit. No South American materials are coming in to speak of and this has placed a greater burden on domestic supplies.

OLEOMARGARINE

F. O. B. CHICAGO

| | |
|-------------------------------|-----|
| White domestic vegetable..... | 19 |
| White animal fat..... | 15 |
| Water churned pastry..... | 17½ |
| Milk churned pastry..... | 18½ |
| Vegetable type..... | 15 |

VEGETABLE OILS

| | |
|--|-----------|
| Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt..... | 12½ |
| White deodorized, bbls., f.o.b. Chgo..... | 16½ |
| Yellow, deodorized..... | 16½ |
| Soap stock, 50% f.f.a., f.o.b. consuming points..... | 3½ |
| Soybean oil, in tanks, f.o.b. mills..... | 11½ @ 11½ |
| Corn oil, in tanks, f.o.b. mills..... | 12½ @ 12½ |

Cotton Oil Futures Trade Continues Quiet but Firm

TRADING in cottonseed oil futures in the East was featureless this week. Price fluctuations were narrow, but the trade maintained a firm tone with most deliveries near the maximums. Volume of trading was extremely light and part of the business each day was in trading contracts. At midweek around 175 contracts were still open.

The Department of Agriculture, in reviewing the fats and oils trade, sees little change in market conditions for the future. Broad consumer purchasing power for soaps is expected to hold raw products near ceiling levels during most of the year. Purchases of oils by the government have tended to bull the market at times. However, if war were to end in a fairly reasonable time it would not mean the end of purchases of fats and oils since it is probable that large shipments would be made to continental Europe after hostilities ceased.

News reports continued rather bullish. Lard stocks of only 111 million lbs. on June 1, and relatively small stocks of cottonseed oil have keyed some trade members to a holding point on their options. Some traders feel that the government will buy more liberally of cottonseed oil if lard stocks are depleted much more.

No change was reported in crude cottonseed oil. Ceiling prices applied to all points. Offerings were again light in some sections because of lack of seed.

Shortening was mostly nominal and quoted at 16½c in carlots and 17c in smaller lots. Hydrogenated shortening was 18c.

OLIVE OIL.—Market shows little change. Demand was routine and stocks of imported were very light. Native offerings somewhat firmer.

CORN OIL.—Less buying interest was present in this market, but the price continued at the ceiling level of

12.75c. However, a few bids have been placed at about ¼c under that mark.

SOYBEAN OIL.—Buying interest was apathetic for crude soybean oil. Numerous mills offered to sell at 11½c, Decatur, but there were few takers. Some larger mills were offering to sell at that mark or slightly higher for delayed dates. Refined oil was quiet.

PEANUT OIL.—There was some indication of bids under the 13c maximum, but offerings have been extremely light. There have been no reports of sales under that mark at any Southeast point.

PALM OIL.—Market was mostly nominal. Nigre in drums was quoted at 9.02c; tanks, ex-ship, 8.25c, and plantation, tanks, ex-ship, 8.32c.

COTTONSEED OIL.—Southeast crude was quoted Thursday at 12½c bid; Valley, 12½c bid, and Texas, 12½c bid at common points.

Futures market transactions for the week at New York were:

MONDAY, JUNE 22, 1942

| | Sales | High | Low | Close | Pr. cl. |
|-----------|-------|-------|-------|-------|---------|
| July..... | 1 | 14.10 | 14.10 | 13.95 | 14.01 |
| Sept..... | 1 | 13.90 | 13.90 | 13.80 | 13.92 |
| Oct..... | 1 | 13.90 | 13.90 | 13.75 | 13.75 |
| Dec..... | 5 | 13.70 | 13.67 | 13.67 | 13.63 |
| Jan..... | 1 | 13.70 | 13.70 | 13.70 | 13.65 |

Sales, 7 lots.

TUESDAY, JUNE 23, 1942

| | | | | | |
|-----------|---|-------|-------|-------|-------|
| July..... | 2 | 13.90 | 13.90 | 13.95 | 13.95 |
| Sept..... | 1 | 13.90 | 13.90 | 13.80 | 13.80 |
| Oct..... | 1 | 13.70 | 13.70 | 13.75 | 13.75 |
| Dec..... | 4 | 13.70 | 13.67 | 13.67 | 13.67 |
| Jan..... | 1 | 13.70 | 13.70 | 13.70 | 13.70 |

Sales, 6 lots.

WEDNESDAY, JUNE 24, 1942

| | | | | | |
|-----------|---|-------|-------|-------|-------|
| July..... | 1 | 13.90 | 13.90 | 13.95 | 13.95 |
| Sept..... | 1 | 13.90 | 13.90 | 13.80 | 13.80 |
| Oct..... | 1 | 13.70 | 13.70 | 13.75 | 13.75 |
| Dec..... | 1 | 13.70 | 13.67 | 13.67 | 13.67 |
| Jan..... | 1 | 13.70 | 13.70 | 13.70 | 13.70 |

No sales.

THURSDAY, JUNE 25, 1942

| | | | | | |
|-----------|---|-------|-------|-------|-------|
| July..... | 1 | 13.90 | 13.90 | 13.95 | 13.95 |
| Sept..... | 1 | 13.90 | 13.90 | 13.80 | 13.80 |
| Oct..... | 1 | 13.70 | 13.70 | 13.75 | 13.75 |
| Dec..... | 1 | 13.70 | 13.67 | 13.67 | 13.67 |
| Jan..... | 1 | 13.70 | 13.70 | 13.70 | 13.70 |

No sales.

(See later markets on page 47.)

FOR FINER TASTING SAUSAGE, TRY NATURAL CASINGS
COME TO SALZMAN FOR THE BEST OF NATURAL CASINGS

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HIDES AND SKINS

Market situation unchanged, with hide allocation order still awaited—Three big packers move week's hide production at ceiling—South American market active.

Chicago

PACKER HIDES.—There has been a good movement of packer hides this week at ceiling prices for all descriptions, as quoted on the opposite page. Three packers moved about a week's production around mid-week, and the fourth packer will undoubtedly also distribute about a week's production before the close of the week, this packer having been the last to move hides during the previous week. Quantities have not been discussed, and the opinion was voiced in some quarters that sales and bookings may have taken in more than the usual week's production.

Despite press reports to the contrary, a feeling persists in some quarters that a late order may be issued by the WPB making the allocation of hides effective as of July 1st. Nothing official has been available but reports circulating among the trade, which seem to have originated in the East, indicate that the allocation of hides may be delayed another two or three weeks; the reason advanced was that the WPB desired to have the order in such form that it will not temporarily halt the flow of hides from packers to tanners, and will thus avoid any interruption to the steady flow of leather to manufacturers.

The early estimate of the Tanners' Council placed shoe production during May at about 39,000,000 pairs, or a decline of 6.8 percent from the total of 41,853,000 pairs produced during May, 1941. This marks the first month in more than a year that shoe output has fallen below that of the same month a year ago. Since production for Government account has increased steadily, the decline in civilian output is greater than the figures indicate. Little change is expected in June production. The total for first five months this year is estimated at 209,206,000 pairs, as against 204,451,000 pairs during same period of 1941.

OUTSIDE SMALL PACKER.—There has been a good call for outside small packer all-weights at the ceiling level of 15½c, selected, trimmed, for native steers and cows, and 14½c for brands, f.o.b. shipping points, with hides sold on a flat basis quotable ½c less. Production shows a fair increase but most killers are keeping closely sold up to kill.

PACIFIC COAST.—While there has been no news recently from the larger Coast killers, outside smaller packers have been selling steadily at the maximum price of 13½c, flat, trimmed, for steers and cows, f.o.b. shipping points, and it is generally believed that quiet

trading has kept most producers well sold up.

FOREIGN WET SALTED HIDES.

There has been an active trade in the South American market this week, with the bulk of the buying credited to interests acting for British and American buyers; these hides are moving at unchanged prices, governed by the issuance of trading permits by agencies of the two governments, while Buenos Aires tanners are not governed by any ceilings and usually pay slightly higher prices. Around mid-week, about 100,000 Argentine frigorifico hides of various descriptions were reported at steady prices. Later, upwards of 40,000 Sao Paulo Southern Brazilian hides sold at unchanged prices for those descriptions. The total for the week, taking in type hides, is thought to have been about 150,000 hides.

COUNTRY HIDES.—Light collections at this season, and the fact that demand throughout the Winter prevented any accumulation in the hands of dealers, limits country hide trading. There has been considerable speculation as to whether or not country hides will be included in hide allocation plans; opinion is veering around to the belief that country hides will be covered also by the order. An occasional car of country all-weights is moving at 14c flat for untrimmed, and 15c flat for trimmed stock, f.o.b. shipping points. Heavy steers and cows are quoted around 14c, flat, trimmed. Trimmed buff weights are salable at 15c, flat, and trimmed extremes at 15c, flat, or 15½c, selected, if offerings were available. Bulls are quoted 9½c, flat, untrimmed, and 10¼@10½c trimmed. Glues range around 12@12¼c, flat, trimmed. All-weight branded hides are quoted 13¼@14c, flat, trimmed.

CALFSKINS.—Packer calfskins are strong at ceiling prices, 27c for heavies and 23½c for lights under 9½ lb. Three packers apparently hold June production intact, and another holds at least late June skins; some action is expected before the turn of the month.

Chicago city calfskins continue to move at 20¼c for 8/10 lb., and 23c for 10/15 lb., with offerings quickly absorbed and market kept sold up; outside cities bring similar prices. Straight country calf are quotable at 16c for 10 lb. and down, and 18c for 10/15 lb., f.o.b. shipping point. City light calf and deacons are salable at \$1.43, selected.

KIPSKINS.—One packer moved part of early June kips about ten days back; others hold June production and it is thought these will be distributed by the end of the month. Market is strong at 20c for 15-30 lb. natives and 17½c for brands.

The very light offerings of city kipskins are readily taken at 18c for 15-30

lb. natives and 17c for brands, with outside cities salable same basis. Straight countries are quotable at 16c flat, f.o.b. shipping points.

There were sales of packer regular slunks late this week at ceiling price of \$1.10, flat, and hairless were quoted at 55c, flat basis.

HORSEHIDES.—There is a good steady movement of horsehides at individual ceiling prices, usually in a range of \$7.50@7.65, selected, f.o.b. nearby sections, for city renderers with manes and tails on, although an occasional seller is said to have a slightly higher ceiling based usually on quality. Trimmed renderers are quoted \$7.10@7.25, del'd Chgo.; mixed city and country lots \$6.50@6.60, Chgo.

SHEEPSKINS.—Dry pelts are quoted usually 27@28c per lb., del'd Chgo. Production of packer shearings is dropping off and market is called firm at ceiling prices; five or six cars reported this week, No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00, and No. 4's at 40c. Production of pickled skins is light at present; individual ceilings govern sales, with market usually quoted around \$7.50 per doz. packer production, some quoting \$7.37½@7.50. Last reported sales of spring lamb pelts were in a range of \$2.31@2.40 per cwt. liveweight basis for natives, and \$2.66@2.75 per cwt. for western lambs, June production. Some trading in July pelts on bids is scheduled for the first week of the new month.

New York

PACKER HIDES.—There has been very little news from the New York market but most killers are thought to be moving June hides quietly as fast as packs are closed, in view of the uncertainty regarding the allocation order. Ceiling prices are paid on all selections.

CALFSKINS.—With an active demand for calf and kipskins, the New York packers and collectors are moving skins at unchanged prices as fast as suitable quantities are available. Collector 3-4's are moving at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are selling readily at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 20, 1942, were 4,197,000 lbs.; previous week 5,281,000 lbs.; same week last year 3,385,000 lbs.; Jan. 1 to date, 142,958,000 lbs.; corresponding period of last year receipts were 130,064,000 lbs.

Shipment of hides from Chicago for week ended June 20, 1942, were 7,048,000 lbs.; previous week 7,706,000 lbs.; same week last year, 4,514,000 lbs.; Jan. 1 to date, 149,068,000 lbs.; same period last year shipments were 127,896,000 lbs.

FSCC PURCHASES

Purchases by the FSCC on June 18, 1942, as announced Saturday, June 20th, were as follows: 14,802,903 lbs. lards; 16,095,000 lbs. cured pork; 4,250,000 lbs. Wiltshires; 31,524,124 lbs. canned pork products; 4,291,600 lbs. frozen pork loins; 670,000 lbs. frozen pork trimmings; 94,815 bundles, 100-yds. each, hog casings; 20,000 lbs. rendered beef suet; 1,235,000 lbs. edible tallow.

The FSCC also purchased 315,000 lbs. of frozen beef earlier last week.

The FSCC has issued Supplement No. 1 to FSCC Announcement 600, reading as follows:

"Until further notice, offerings of the items listed in Announcement FSCC 600 dated May 7, 1942, and of the items listed herein, will be received by the Purchase Branch of Agricultural Marketing Administration, U.S. Department of Agriculture, on or before 11.00 a.m. Eastern War Time, on Wednesday of every other week, commencing with July 15, 1942, for acceptance on or before 12 o'clock midnight on the following Friday.

"Therefore, bids will be submitted for the week beginning June 29 so as to be received not later than 11.00 a.m., Wednesday, July 1, for acceptance not later than Friday, July 3. No bids will be submitted during the week beginning July 6, 1942."

The additional items listed on Supplement No. 1 are as follows: India mess barrelled beef; R. R. Type rations; rendered beef suet; extra oleo oil; frozen beef kidneys; frozen pork kidneys.

CHICAGO PROV. SHIPMENTS.

Provision shipments for Chicago for the week ended June 20, 1942, were as follows:

| | Week June 20 | Previous week | Same week '41 |
|-------------------|-----------------|------------------|------------------|
| Cured meats, lbs. | 30,997,000 | 28,139,000 | 28,992,000 |
| Fresh meats, lbs. | 55,232,000 | 84,354,000 | 60,434,000 |
| Lard, lbs. | 9,213,000 | 14,851,000 | 8,628,000 |

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Trading on green meats was again light today. A fair volume of picnics was traded and several cars of heavy loins also moved. Offerings of other items were almost absent. No totals on FSCC buying were announced at a late hour. Hogs on the local market were up to \$14.70, highest price in 16 years.

Cottonseed Oil

Valley and Southeast crude, 12½c bid; Texas, 12½c was bid at common points.

Quotations on New York bleachable cottonseed oil, Thursday close, were: July 13.90@14.30; Sept. 13.80@13.95; Oct. 13.76@13.85; Dec. 13.65; Jan. 13.63 @13.70; 13 sales.

Cudahy Packing Co. Workers Get Behind War Bond Drive

The Cudahy Packing Co. has announced that more than 90 per cent of the 12,000 employees in the company's 12 packing plants have subscribed for war savings bonds under the weekly payroll deduction plan. Seven of the 12 units—those in Jersey City, East Chicago, Denver, Los Angeles, Wichita, Salt Lake City and Albany, Ga.—report 100 per cent employee participation. Sign-up in the other five plants ranges from 91 to 99 per cent.

In a telegram sent to President Franklin D. Roosevelt, E. A. Cudahy, president, pointed out that in addition to the 90 per cent sign-up among the 12,000 workers in the larger plants of the company, there has been an additional 90 per cent response from the 4,000 employees in smaller units.

"I am sure that in the near future the name of every Cudahy employee will be found on our war bond honor roll," Mr. Cudahy said in the telegram. "I felt you would be pleased to have this

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended June 26, 1942:

| | PACKER HIDES Week ended June 26 | Prev. week | Cor. week, 1941 |
|------------------|---------------------------------------|---------------|--------------------|
| Hvy. nat. str. | @15½ | @15½ | @15 |
| Hvy. Tex. str. | @14½ | @14½ | @15 |
| Hvy. butt | @14½ | @14½ | @15 |
| brnd'd str. | @14 | @14 | @15 |
| Hvy. Col. str. | @14 | @14 | @15 |
| Ex-light Tex. | @15 | @15 | @15 |
| strs. | @14½ | @14½ | @15 |
| Brnd'd cows... | @15½ | @15½ | @15 |
| Hvy. nat. cows. | @15½ | @15½ | @15 |
| Lt. nat. cows. | @15½ | @15½ | @15 |
| Nat. bulls... | @12 | @12 | 12½@13 |
| Brnd'd bulls... | @11 | @11 | 11½@12 |
| Calfskins ...23½ | @27 | 23½@27 | 23½@27 |
| Kips, nat... | @20 | @20 | @20 |
| Kips, brnd'd... | @17½ | @17½ | 17½@18½ |
| Slunks, reg... | @1.10 | @1.10 | @1.15 |
| Slunks, hrls... | @55 | @55 | @65 |

CITY AND OUTSIDE SMALL PACKERS

| | | | |
|------------------|-------|--------|---------|
| Nat. all-wts. | @15½ | @15½ | 14 @15 |
| Branded | @14½ | @14½ | 13½@14½ |
| Nat. bulls... | @12 | @12 | 10½@11 |
| Brnd'd bulls... | @11 | @11 | 10 @10½ |
| Calfskins ...20½ | @23 | 20½@23 | 20½@23 |
| Kips | @18 | @18 | @20 |
| Slunks, reg... | @1.10 | @1.10 | 90 @95 |
| Slunks, hrls... | @55 | @55 | @55 |

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

COUNTRY HIDES

| | | | |
|----------------|-----------|-----------|-----------|
| Hvy. steers... | 13½@14 | 13½@14 | @10 |
| Hvy. cows... | 13½@14 | 13½@14 | @10 |
| Bufs | @15 | @15 | 14½@15 |
| Extremes | @15 | @15 | 14½@15 |
| Bulls | 9½@10½ | 9½@10½ | 8½@9 |
| Calfskins | 16 @18 | 16 @18 | 16 @17 |
| Kipskins | @16 | @16 | 15 @16 |
| Horsehides | 6.50@7.65 | 6.50@7.65 | 6.00@6.60 |

All country hides and skins quoted on flat basis.

SHEEPSKINS

| | | | |
|----------------|--------|--------|-----------|
| Pkr. shearlgs. | @2.15 | @2.15 | 1.70@1.75 |
| Dry pelts... | 27 @23 | 27 @23 | 24 @24½ |

report as it is definite and conclusive evidence of the high purpose of the wage earning men and women of this country to sustain you in this time of heavy responsibilities as our leader in this world crisis and to support unstintingly our country's war efforts."

Careless work in hog scalding costs money. Read "PORK PACKING." The National Provisioner's handbook on operations in the pork plant.

Take advantage of the new features in the O'CONNOR RIND REMOVER



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Wholesale Brokers of CASINGS

SAM S. SVENDSEN CHICAGO U.S.A.

LIVESTOCK MARKETS *Weekly Review*

SPRING PIG CROP

(Continued from page 13.)

the 1942 spring season was about the same as in 1941.

FALL INTENTIONS.—The 6,892,000 sows indicated to farrow this fall, June 1 to December 1, is an increase of 1,361,000 or 25 per cent over the record number in the fall of 1941. As with spring farrowings, increases are indicated for all states. By divisions these increases are: North Atlantic 30 per cent; East North Central, 20 per cent; West North Central, 28 per cent; South Atlantic, 21 per cent; South Central, 28 per cent and Western 21 per cent.

The indicated number of sows to farrow this fall is based upon breeding intentions reported by farmers about June 1 and on the assumption that the relationship between breeding intentions and subsequent farrowings will be similar to those in other years of high hog prices and high hog-corn ratios.

YEARLY PIG CROP.—If the number of sows to farrow this fall should be about as now indicated, and if the average size of litters should be about the same as the average of recent years the fall pig crop would be about 43,500,000 head. This number added to the spring crop of about 62,000,000 would give a combined total of 105,500,000 which would exceed the total in 1941 by 20,000,000 head or 23 per cent. It would exceed the previous record crop in 1939 by 18,500,000 head or 21 per cent.

In the Corn Belt states the combined crop of about 76,000,000 head in 1942 would be an increase of about 14,000,000 pigs or 23 per cent over 1941 and about 11,500,000 pigs or 18 per cent over the previous record crop in 1931.

Hogs over six months old: The number of hogs over six months old on June 1 this year is estimated at 29,364,000 head. This is 4,221,000 head or

17 per cent more than on June 1, 1941 with numbers increased in nearly all states. The number in the Corn Belt States is estimated at 18,318,000 head, up 3,071,000 head or 20 per cent.

Rationing of Beef for Argentine Is Future Possibility

Rationing of beef in Argentina has been suggested to relieve the shortage which has become acute there in recent months. Beef prices have been rising rapidly with steers selling for around \$9.50 per cwt. (U. S. money) and lambs have sold up to \$22.70 per head.

The *Buenos Aires Herald* reports that retail meat prices are as high as they have ever been. Butchers are said to be charging about 20c per lb. for best beef and approximately 14c per lb. for average quality beef; mutton varies from about 10c to 14c per lb. All prices are virtually double what they were a year earlier.

Foot and mouth disease, it is said, is partially responsible for some of the shortage. However, there is greater demand than usual for beef and other classes of meat for shipment to England.

Continuing, the *Herald* says: "Last year, 289,684 tons of chilled beef were shipped from Argentina. That was not much more than 50,000 tons less than the average for the previous decade. Frozen beef, at 82,000 tons, represented an advance of 40 per cent. Preserved meat was shipped from Argentina last year to the extent of 133,312 tons. Much of that went to the U. S. and the aggregate was more than double the average for the past decade.

"In a broad consideration of the whole shortage problem, however, it is neces-

sary to point to Argentina's declining cattle population. Cattle population has declined from 37,064,850 head in 1922 to 34,317,663 in 1938. Dr. Le Breton estimates that the country today possesses little more than 28,500,000 head. Seven million head were slaughtered in 1940 and last year's figure was just as high—a dangerous proportion of the total stock in view of the increased consuming population, greater export demand and foot-and-mouth disease."

The number of sheep in Argentina in 1895 was 74,379,562 against 45,916,768 in 1938, the newspaper says.

Answering protests of Argentine consumers against high meat costs, the newspaper reports a government plan to bring about lower beef costs by taking repressive action against butchers with fines for charging above the official price lists, and the municipality of Buenos Aires plans to open scores of cheap butchers' stalls. The Meat Corporation will also open additional butcher shops in densely populated areas of the city with price reductions ranging up to 20 per cent.

CANADIAN INSPECTED KILL

Canadian inspected slaughter in May, 1942, compared:

| | May, 1942 | May, 1941 |
|--------------|--------------|--------------|
| Cattle | 68,619 | 77,589 |
| Calves | 85,244 | 94,627 |
| Hogs | 534,102 | 486,650 |
| Sheep | 20,017 | 34,212 |

MEATS FOR SMOKING

Proper preparation of meats before they go into the smokehouse is necessary for best results. Standard practices are reviewed in "PORK PACKING," The National Provisioner's pork plant handbook.

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CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Administration.)

Des Moines, Ia., June 25.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices gained 10 to 15c on strong demand and lighter marketings.

Hogs, good to choice:

| | |
|------------------|---------------|
| 160-180 lb. | \$13.25@14.00 |
| 180-200 lb. | 13.85@14.10 |
| 200-220 lb. | 13.90@14.15 |
| 220-240 lb. | 13.90@14.15 |
| 240-270 lb. | 13.90@14.15 |
| 270-300 lb. | 13.70@13.95 |

Sows:

| | |
|------------------|---------------|
| 300-330 lb. | \$13.65@13.90 |
| 330-360 lb. | 13.65@13.90 |
| 400-500 lb. | 13.35@13.80 |

Receipts of hogs at Corn Belt markets for the week ended June 25.

| | This week | Last week |
|-------------------------|-----------|-----------|
| Friday, June 19..... | 45,700 | 48,400 |
| Saturday, June 20..... | 37,300 | 39,800 |
| Monday, June 22..... | 45,200 | 42,700 |
| Tuesday, June 23..... | 29,600 | 25,600 |
| Wednesday, June 24..... | 30,300 | 31,200 |
| Thursday, June 25..... | 33,700 | 48,600 |

NEW YORK LIVESTOCK

Livestock prices at Jersey City, June 22, 1942, as reported by the Agricultural Marketing Administration were:

CATTLE:

| | |
|------------------------------|-------------|
| Steers, medium..... | \$ 12.75 |
| Cows, medium..... | 9.75@10.75 |
| Cows, cutter and common..... | 8.25@ 9.75 |
| Cows, canners..... | 6.50@ 8.25 |
| Bulls, good..... | 11.75@12.50 |
| Bulls, medium..... | 10.50@11.75 |
| Bulls, cutter to common..... | 9.25@10.50 |

CALVES:

| | |
|---------------------------------|---------------|
| Vealers, good to choice..... | \$14.50@16.00 |
| Vealers, common and medium..... | 11.00@14.50 |

HOGS:

| | |
|---|---------|
| Hogs, good and choice, 160 to 200 lbs.... | \$14.65 |
|---|---------|

LAMBS:

| | |
|-----------------------------|---------|
| Lambs, good and choice..... | \$16.60 |
|-----------------------------|---------|

Receipts of salable livestock at Jersey City market for week ended June 20, 1942:

| | Cattle | Calves | Hogs* | Sheep |
|--------------------------|--------|--------|--------|--------|
| Salable receipts..... | 1,004 | 1,447 | 239 | 2,286 |
| Total, with directs..... | 7,224 | 13,381 | 21,398 | 48,372 |

Previous week:

| | | | | |
|--------------------------|-------|--------|--------|--------|
| Salable receipts..... | 1,407 | 2,509 | 364 | 1,339 |
| Total, with directs..... | 7,133 | 16,806 | 23,284 | 49,135 |

*Including hogs at 31st street.

LIVESTOCK AT 68 MARKETS

May receipts, local kill, shipments, as reported by the Agricultural Marketing Administration:

CATTLE

| | Receipts | Local slaughter | Shipments |
|--------------------|-----------|-----------------|-----------|
| May, 1942..... | 1,200,194 | 683,649 | 508,972 |
| May, 1941..... | 1,148,876 | 698,810 | 447,392 |
| May 5-yr. av. | 1,118,050 | 694,085 | 439,111 |

CALVES

| | | | |
|--------------------|---------|---------|---------|
| May, 1942..... | 484,130 | 297,815 | 179,780 |
| May, 1941..... | 498,416 | 314,087 | 176,518 |
| May 5-yr. av. | 560,526 | 356,554 | 200,441 |

HOGS

| | | | |
|--------------------|-----------|-----------|---------|
| May, 1942..... | 2,629,906 | 1,997,571 | 628,892 |
| May, 1941..... | 2,564,075 | 1,973,923 | 587,409 |
| May 5-yr. av. | 2,212,749 | 1,641,746 | 564,182 |

SHEEP AND LAMBS

| | | | |
|--------------------|-----------|-----------|---------|
| May, 1942..... | 1,854,521 | 1,006,708 | 872,212 |
| May, 1941..... | 1,927,548 | 1,079,798 | 853,374 |
| May 5-yr. av. | 2,099,755 | 1,124,172 | 974,434 |

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, June 25, 1942, as reported by U. S. Department of Agriculture, Agricultural Marketing Administration:

Hogs (soft & oily not quoted):

BARROWS & GILTS:

Good and choice:

| | | | | | |
|-------------------|---------------|---------------|---------------|---------------|---------------|
| 120-140 lbs. | \$12.75@13.50 | \$12.85@13.85 | | | |
| 140-160 lbs. | 13.25@14.10 | 13.75@14.35 | | \$13.75@14.10 | \$14.00@14.25 |
| 160-180 lbs. | 13.85@14.45 | 14.25@14.65 | \$13.75@14.20 | 13.90@14.35 | 14.15@14.25 |
| 180-200 lbs. | 14.25@14.55 | 14.55@14.70 | 14.00@14.20 | 14.20@14.45 | 14.20@14.25 |
| 200-220 lbs. | 14.30@14.55 | 14.55@14.70 | 14.15@14.25 | 14.30@14.45 | 14.20 only |
| 220-240 lbs. | 14.30@14.55 | 14.55@14.70 | 14.15@14.25 | 14.35@14.45 | 14.25 only |
| 240-270 lbs. | 14.30@14.55 | 14.50@14.70 | 14.15@14.25 | 14.35@14.45 | 14.25 only |
| 270-300 lbs. | 14.25@14.45 | 14.35@14.50 | 14.15@14.20 | 14.35@14.45 | 14.20@14.25 |
| 300-330 lbs. | 14.25@14.35 | 14.20@14.40 | 14.15@14.20 | 14.30@14.45 | 14.15@14.25 |
| 330-360 lbs. | 14.20@14.30 | 14.15@14.25 | 14.15@14.20 | 14.25@14.35 | 14.10@14.20 |

Medium:

| | | | | | |
|-------------------|-------------|-------------|-------------|-------------|-------------|
| 160-220 lbs. | 13.50@14.25 | 13.80@14.50 | 13.35@14.10 | 13.85@14.35 | 13.90@14.15 |
|-------------------|-------------|-------------|-------------|-------------|-------------|

SOWS:

Good and choice:

| | | | | | |
|-------------------|-------------|-------------|-------------|-------------|-------------|
| 270-300 lbs. | 14.00@14.15 | 13.95@14.10 | 13.90@14.00 | 13.85@14.00 | 13.80@13.90 |
| 300-330 lbs. | 14.00@14.15 | 13.95@14.00 | 13.90@14.00 | 13.85@14.00 | 13.80@13.85 |
| 330-360 lbs. | 13.95@14.10 | 13.85@14.00 | 13.90@14.00 | 13.80@13.90 | 13.80@13.85 |

Good:

| | | | | | |
|-------------------|-------------|-------------|-------------|-------------|-------------|
| 360-400 lbs. | 13.90@14.05 | 13.75@13.90 | 13.85@14.00 | 13.80@13.90 | 13.80@13.85 |
| 400-450 lbs. | 13.85@14.00 | 13.70@13.85 | 13.85@14.00 | 13.75@13.85 | 13.75@13.85 |
| 450-500 lbs. | 13.75@13.90 | 13.60@13.75 | 13.85@13.90 | 13.65@13.80 | 13.75@13.80 |

Medium:

| | | | | | |
|-------------------|-------------|-------------|-------------|-------------|-------------|
| 250-500 lbs. | 13.40@13.90 | 13.25@13.85 | 13.35@13.85 | 13.80@13.85 | 13.85@13.80 |
|-------------------|-------------|-------------|-------------|-------------|-------------|

Slaughter Cattle, Vealers and Calves:

STEERS, choice:

| | | | | | |
|---------------------|-------------|-------------|-------------|-------------|-------------|
| 750-900 lbs. | 13.50@14.50 | 13.50@14.25 | 13.00@14.50 | 13.25@14.25 | 13.00@14.00 |
| 900-1100 lbs. | 13.50@14.75 | 13.50@14.50 | 13.00@14.65 | 13.25@14.50 | 13.00@14.00 |
| 1100-1300 lbs. | 13.50@14.75 | 13.50@14.50 | 13.00@14.65 | 13.25@14.50 | 13.00@14.00 |
| 1300-1500 lbs. | 13.50@14.75 | 13.50@14.50 | 13.25@14.75 | 13.25@14.50 | 13.00@14.00 |

STEERS, good:

| | | | | | |
|---------------------|-------------|-------------|-------------|-------------|-------------|
| 750-900 lbs. | 12.50@13.50 | 12.50@13.50 | 12.00@13.00 | 12.25@13.25 | 12.25@13.00 |
| 900-1100 lbs. | 12.50@13.75 | 12.50@13.50 | 12.00@13.00 | 12.25@13.25 | 12.25@13.00 |
| 1100-1300 lbs. | 12.50@13.75 | 12.50@13.50 | 12.25@13.25 | 12.25@13.25 | 12.25@13.00 |
| 1300-1500 lbs. | 12.50@13.75 | 12.50@13.50 | 12.25@13.25 | 12.25@13.25 | 12.25@13.00 |

STEERS, medium:

| | | | | | |
|---------------------|-------------|-------------|-------------|-------------|-------------|
| 750-1100 lbs. | 11.50@12.50 | 11.50@12.50 | 11.25@12.25 | 11.00@12.25 | 11.00@12.25 |
| 1100-1300 lbs. | 11.50@12.50 | 11.50@12.50 | 11.25@12.25 | 11.25@12.25 | 11.00@12.25 |

STEERS, common:

| | | | | | |
|--------------------|------------|-------------|-------------|-------------|-------------|
| 750-1100 lbs. | 9.75@11.50 | 10.50@11.50 | 10.25@11.25 | 10.00@11.25 | 10.25@11.00 |
|--------------------|------------|-------------|-------------|-------------|-------------|

STEERS, Heifers & Mixed:

| | | | | | |
|---------------------------|-------------|-------------|-------------|-------------|-------------|
| Choice, 500-750 lbs. | 13.00@14.50 | 13.25@13.75 | 12.50@13.40 | 13.25@13.75 | |
| Good, 500-750 lbs. | 12.25@13.00 | 12.50@13.25 | 11.50@12.50 | 12.00@13.25 | 11.75@13.00 |

HEIFERS:

| | | | | | |
|---------------------------|-------------|-------------|-------------|-------------|-------------|
| Choice, 750-900 lbs. | 13.00@14.25 | 13.25@13.75 | 12.50@13.15 | 13.25@13.75 | |
| Good, 750-900 lbs. | 12.25@13.00 | 12.50@13.25 | 11.75@12.75 | 12.25@13.25 | 11.50@12.75 |
| Medium, 500-900 lbs. | 10.25@12.25 | 10.75@12.50 | 10.25@11.75 | 10.00@12.00 | 10.00@11.50 |
| Common, 500-900 lbs. | 9.00@10.25 | 9.75@10.75 | 9.00@10.25 | 8.75@10.00 | 9.00@10.00 |

COWS, all weights:

| | | | | | |
|-------------------------|-------------|-------------|-------------|------------|------------|
| Good | 10.00@11.50 | 10.25@11.00 | 10.00@10.65 | 9.75@10.75 | 9.75@10.50 |
| Medium | 9.25@10.00 | 9.25@10.25 | 9.25@10.00 | 9.00@ 9.75 | 9.25@ 9.75 |
| Cutter and Common | 7.75@ 9.25 | 7.75@ 9.25 | 7.50@ 9.25 | 7.00@ 9.00 | 8.00@ 9.25 |
| Canner | 6.25@ 7.75 | 6.00@ 7.75 | 6.00@ 7.50 | 5.75@ 7.00 | 6.75@ 8.00 |

BULLS (Ylgs. Excl.), all weights:

| | | | | | |
|-----------------------------|-------------|-------------|-------------|-------------|-------------|
| Beef, good..... | 11.00@12.00 | 10.75@11.25 | 10.75@11.40 | 10.85@11.25 | 10.75@11.25 |
| Sausage, good..... | 11.25@12.00 | 10.75@11.25 | 10.75@11.50 | 10.85@11.25 | 10.75@11.25 |
| Sausage, medium..... | 9.75@11.50 | 9.75@10.75 | 9.75@10.75 | 9.75@10.75 | 9.50@10.75 |
| Sausage, cutter & com. | 8.75@ 9.75 | 8.75@ 9.75 | 8.60@ 9.75 | 8.00@10.25 | 8.75@ 9.50 |

VEALERS, all weights:

| | | | | | |
|------------------------|-------------|-------------|-------------|-------------|-------------|
| Good and choice..... | 13.50@14.50 | 12.50@13.75 | 13.00@15.00 | 12.00@14.50 | 12.50@14.50 |
| Common and medium..... | 10.00@13.50 | 10.25@12.50 | 9.00@13.00 | 9.00@12.00 | 9.00@12.50 |
| Cull | 8.00@10.00 | 6.75@10.25 | 7.50@ 9.00 | 7.00@ 9.00 | 6.50@ 9.00 |

CALVES, 400 lb. down:

| | | | | | |
|------------------------|-------------|-------------|-------------|-------------|--|
| Good and choice..... | 10.50@12.00 | 10.50@12.75 | 11.00@13.00 | 11.00@13.00 | |
| Common and medium..... | 8.50@10.50 | 8.50@10.50 | 8.50@11.00 | 9.00@11.00 | |
| Cull | 7.50@ 8.50 | 6.50@ 8.50 | 7.00@ 8.50 | 7.00@ 8.50 | |

Slaughter Lambs and Sheep:

SPRING LAMBS:

| | | | | | |
|----------------------------|-------------|-------------|-------------|-------------|--|
| Choice (closely sorted) .. | 15.75@15.85 | | 15.40 only | | |
| Good and choice..... | 14.75@15.50 | 15.00@15.75 | 14.75@15.25 | 14.75@15.25 | |
| Medium and good..... | 13.00@14.50 | 13.00@14.75 | 12.25@14.50 | 13.50@14.50 | |
| Common | | | | 11.25@13.25 | |

LAMBS (Shorn):

| | | | | | |
|----------------------|-------------|-------------|-------------|-------------|-------------|
| Good and choice..... | 13.00@13.75 | 12.00@13.25 | 12.25@13.50 | 12.50@13.25 | 13.00@13.50 |
| Medium and good..... | 11.25@12.75 | 10.50@11.75 | 11.00@12.25 | 11.00@12.25 | 11.50@12.75 |

EWES (Shorn):

| | | | | | |
|------------------------|------------|------------|------------|------------|------------|
| Good and choice..... | 5.50@ 6.50 | 5.25@ 6.00 | 5.00@ 6.00 | 4.75@ 6.00 | 4.75@ 5.75 |
| Common and medium..... | 4.00@ 5.50 | 3.50@ 5.00 | 3.25@ 5.00 | 3.50@ 4.75 | 3.25@ 4.75 |

*Quotations based on animals of current seasonal market weights and wool growth. *Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively. *Quotations on shorn stock based on animals with No. 1 and No. 2 pelts.

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the three days of the week were reported as follows: 22,987 cattle, 2,423 calves, 34,073 hogs and 3,146 sheep.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended June 19:

| | Cattle | Calves | Hogs | Sheep |
|---------------------|--------|--------|-------|-------|
| Los Angeles | 6,401 | 1,235 | 2,045 | 559 |
| San Francisco | 575 | 110 | 2,150 | 6,400 |
| Portland | 2,200 | 400 | 3,400 | 3,700 |

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 20, 1942, as reported to The National Provisioner:

CHICAGO

Armour and Company, 3,582 hogs; Swift & Company, 1,810 hogs; Wilson & Co., 6,716 hogs; Western Packing Co., Inc., 2,001 hogs; Agar Packing Co., 6,645 hogs; Shippers, 4,165 hogs; Others, 31,197 hogs.

Total: 26,291 cattle; 3,511 calves; 56,116 hogs; 4,962 sheep.

KANSAS CITY

| | Cattle | Calves | Hogs | Sheep |
|-------------------------|--------|--------|--------|--------|
| Armour and Company..... | 4,160 | 714 | 5,652 | 7,348 |
| Cudahy Pkg. Co..... | 2,648 | 457 | 2,063 | 6,075 |
| Swift & Company..... | 2,802 | 393 | 3,413 | 6,923 |
| Wilson & Co..... | 1,477 | 593 | 2,792 | 1,811 |
| Indep. Pkg. Co..... | 2,280 | | | |
| Meyer Kornblum..... | | | | |
| Others..... | 4,121 | 186 | 1,006 | 9,670 |
| Total..... | 17,497 | 2,343 | 15,316 | 31,827 |

OMAHA

| | Cattle and Calves | Hogs | Sheep |
|-------------------------|-------------------|--------|--------|
| Armour and Company..... | 3,862 | 7,578 | 4,972 |
| Cudahy Pkg. Co..... | 3,322 | 4,586 | 4,702 |
| Swift & Company..... | 5,679 | 3,745 | 3,680 |
| Wilson & Co..... | 2,927 | 4,518 | 1,364 |
| Others..... | | 13,027 | |
| Total..... | 15,790 | 20,436 | 14,738 |

Cattle and calves: Eagle Pkg. Co., 18; Greater Omaha Pkg. Co., 106; Geo. Hoffman, 46; Kroger Pkg. Co., 739; Nebr. Beef Co., 935; Omaha Pkg. Co., 296; John Roth, 214; So. Omaha Pkg. Co., 865; Lincoln Pkg. Co., 154.

Total: 25,703 cattle and calves; 33,452 hogs and 14,718 sheep.

EAST ST. LOUIS

| | Cattle | Calves | Hogs | Sheep |
|-------------------------|--------|--------|--------|--------|
| Armour and Company..... | 2,167 | 2,141 | 12,478 | 7,185 |
| Swift & Company..... | 2,838 | 2,513 | 11,779 | 5,746 |
| Hunter Pkg. Co..... | 1,949 | 321 | 6,758 | 949 |
| Hell Pkg. Co..... | | | 4,975 | |
| Krey Pkg. Co..... | | | 3,857 | |
| Laclede Pkg. Co..... | | | 401 | |
| Sliefelt Pkg. Co..... | | | 2,876 | 548 |
| Others..... | 3,175 | 1,682 | 10,516 | 4,007 |
| Total..... | 11,905 | 6,945 | 55,792 | 18,435 |

ST. JOSEPH

| | Cattle | Calves | Hogs | Sheep |
|-------------------------|--------|--------|--------|--------|
| Swift & Company..... | 2,005 | 397 | 8,358 | 7,475 |
| Armour and Company..... | 2,396 | 460 | 8,330 | 3,746 |
| Others..... | 1,778 | 24 | 62 | |
| Total..... | 6,171 | 881 | 16,750 | 11,221 |

Not including 1,201 hogs bought direct.

SIOUX CITY

| | Cattle | Calves | Hogs | Sheep |
|-------------------------|--------|--------|--------|-------|
| Cudahy Pkg. Co..... | 5,066 | 49 | 7,591 | 2,855 |
| Armour and Company..... | 3,907 | 29 | 2,476 | |
| Swift & Company..... | 2,652 | 35 | 4,691 | 1,771 |
| Others..... | 290 | 1 | 36 | 1 |
| Shippers..... | 6,943 | 7 | 5,063 | 141 |
| Total..... | 18,758 | 108 | 20,815 | 6,744 |

OKLAHOMA CITY

| | Cattle | Calves | Hogs | Sheep |
|-------------------------|--------|--------|-------|-------|
| Armour and Company..... | 2,520 | 764 | 2,716 | 2,461 |
| Wilson & Co..... | 1,776 | 820 | 2,739 | 2,139 |
| Others..... | 238 | 6 | 656 | |
| Total..... | 4,534 | 1,590 | 6,111 | 4,600 |

Not including 327 cattle and 2,006 hogs bought direct.

WICHITA

| | Cattle | Calves | Hogs | Sheep |
|------------------------|--------|--------|-------|-------|
| Cudahy Pkg. Co..... | 1,306 | 360 | 5,853 | 6,465 |
| Wichita D. B. Co..... | 25 | | | |
| Dunn & Osterag..... | 159 | 29 | 5,834 | |
| Fred. W. Dold..... | 164 | | | |
| Sundowner Pkg. Co..... | 29 | | 171 | |
| Excel Pkg. Co..... | 533 | | | |
| Others..... | 1,507 | | 536 | 314 |
| Total..... | 3,723 | 360 | 7,098 | 6,779 |

Not including 87 cattle and 1,824 hogs bought direct.

FORT WORTH

| | Cattle | Calves | Hogs | Sheep |
|---------------------------|--------|--------|-------|--------|
| Armour and Company..... | 2,239 | 886 | 2,687 | 12,205 |
| Swift & Company..... | 3,011 | 791 | 2,201 | 16,486 |
| City Pkg. Co..... | 23 | 13 | 805 | |
| Elne Bonnett Pkg. Co..... | 266 | 65 | 693 | 66 |
| H. Rosenthal..... | 21 | 1 | 15 | |
| Total..... | 5,560 | 1,756 | 6,206 | 28,757 |

DENVER

| | Cattle | Calves | Hogs | Sheep |
|-------------------------|--------|--------|--------|-------|
| Armour and Company..... | 1,405 | 74 | 4,639 | 3,069 |
| Swift & Company..... | 1,651 | 113 | 3,748 | 2,072 |
| Cudahy Pkg. Co..... | 1,288 | 89 | 2,175 | 1,164 |
| Others..... | 2,247 | 199 | 1,461 | 1,012 |
| Total..... | 6,591 | 475 | 12,018 | 7,317 |

ST. PAUL

| | Cattle | Calves | Hogs | Sheep |
|-------------------------|--------|--------|--------|-------|
| Armour and Company..... | 3,075 | 2,374 | 11,721 | 725 |
| Dakota Pkg. Co..... | 910 | 121 | | |
| Katz Pkg. Co..... | 373 | 18 | | |
| Bartusch Pkg. Co..... | 349 | 33 | 40 | |
| Cudahy Bros..... | 927 | 1,800 | | 427 |
| Riffin Pkg. Co..... | 790 | 29 | | |
| Swift & Company..... | 4,903 | 2,061 | 20,438 | 999 |
| Others..... | 3,795 | 963 | | |
| Total..... | 15,122 | 7,420 | 32,190 | 2,151 |

CINCINNATI

| | Cattle | Calves | Hogs | Sheep |
|----------------------------|--------|--------|--------|-------|
| S. W. Gall's Sons..... | | 7 | | 337 |
| E. Kahn's Sons Co..... | 261 | 587 | 9,454 | 2,777 |
| Lohrey Packing Co..... | 1 | 245 | | |
| H. H. Meyer Pkg. Co..... | 22 | | 4,189 | |
| J. Schlachter..... | 96 | 151 | | 66 |
| J. & F. Schroth P. Co..... | | | 3,234 | |
| J. F. Stegner Co..... | 208 | 444 | | 4 |
| Others..... | 1,274 | 833 | 726 | 219 |
| Shippers..... | 150 | | 2,425 | 2,086 |
| Total..... | 2,014 | 2,022 | 20,723 | 5,489 |

Not including 1,555 cattle, 111 calves, 6,281 hogs and 2,336 sheep bought direct.

TOTAL PACKER PURCHASES

| | Week ended June 20 | Prev. week | Cor. |
|-------------|--------------------|------------|---------|
| Cattle..... | 143,869 | 149,449 | 148,511 |
| Hogs..... | 287,634 | 312,290 | 261,790 |
| Sheep..... | 143,000 | 134,049 | 145,886 |

GO EASY ON TIRES: ODT

Unless truck tires receive better care, the nation may be up against a transportation bottleneck in coming months, warns John L. Rogers, director of the division of motor transport of the ODT. He points out that 30 per cent under-inflation will cut tire mileage by 50 per cent. The too-common practice of over-inflation to compensate for overloading is also dangerous. He points out that a 40 per cent overload—not an uncommon practice—can cut tire mileage by 50 per cent.

The ODT is campaigning to conserve the tires on workers' cars through "doubling up" on job transportation. It is pointed out that the average car carries fewer than two persons, including the driver. It is suggested that plant management can do a real service to itself, and to its future labor supply, by surveying existing cars and rubber and encouraging the use of fewer cars carrying more passengers. Voluntary car pooling drives in Pontiac, Mich., and by a large West Coast firm increased the number of riders per car from 1.6 to 2.4.

STOCKYARDS AS CARRIERS

The stockyard companies at Cincinnati, Los Angeles, South San Francisco, Portland, St. Paul and Cleveland are no longer considered common carriers by railroad by the Interstate Commerce Commission. An order to this effect was recently issued by the commission.

At the same time it was found that the Stockyards Railway Co., St. Louis; Cincinnati Livestock Handling Co.; South San Francisco Livestock Handling Co., and the Livestock Terminal Service Co., Cleveland, are common carriers and must file tariffs for services in connection with the loading and unloading of livestock.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

| | Cattle | Calves | Hogs | Sheep |
|----------------------|--------|--------|--------|-------|
| Fri., June 19..... | 836 | 267 | 15,272 | 3,467 |
| Sat., June 20..... | 824 | 8 | 9,263 | 2,726 |
| Mon., June 22..... | 16,233 | 1,263 | 20,531 | 6,150 |
| Tues., June 23..... | 8,780 | 1,133 | 23,397 | 6,149 |
| Wed., June 24..... | 12,194 | 852 | 19,628 | 4,355 |
| Thurs., June 25..... | 4,500 | 800 | 17,000 | 6,000 |

*Week's total41,707 4,068 80,556 22,654
Prev. week40,426 5,063 82,446 23,736
Year ago39,230 3,275 64,193 23,791
Two years ago36,294 5,007 88,862 19,965

*Including 399 cattle, 607 calves, 32,265 hogs and 17,721 sheep direct to packers.

SHIPMENTS

| | Cattle | Calves | Hogs | Sheep |
|----------------------|--------|--------|-------|-------|
| Fri., June 19..... | 531 | 80 | 1,107 | |
| Sat., June 20..... | 150 | 60 | | 198 |
| Mon., June 22..... | 4,121 | | 2,121 | 20 |
| Tues., June 23..... | 2,611 | 125 | 994 | 53 |
| Wed., June 24..... | 4,060 | 47 | 463 | 87 |
| Thurs., June 25..... | 1,500 | 100 | 2,000 | 200 |

Week's total12,333 272 5,578 360
Prev. week13,287 540 3,058 1,037
Year ago9,768 294 5,438 460
Two years ago11,063 143 6,220 779

June AND YEAR RECEIPTS

| | June 1942 | June 1941 | 1942 | 1941 |
|-------------|-----------|-----------|-----------|-----------|
| Cattle..... | 167,583 | 154,873 | 987,726 | 921,908 |
| Calves..... | 22,508 | 16,359 | 118,745 | 108,924 |
| Hogs..... | 398,939 | 391,243 | 2,481,293 | 2,311,035 |
| Sheep..... | 106,487 | 86,108 | 1,148,317 | 1,096,851 |

†All receipts include direct.

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, June 25:

| | Week ended June 25 | Prev. week |
|--------------------------|--------------------|------------|
| Packers' purchases..... | 19,723 | 21,563 |
| Shippers' purchases..... | 30,107 | 29,187 |
| Total..... | 49,830 | 51,650 |

WEEKLY AVERAGE PRICE OF LIVESTOCK

| | Cattle | Hogs | Sheep | Lambs |
|-------------------------|---------|---------|--------|---------|
| Week ended June 20..... | \$13.00 | \$14.25 | \$5.85 | \$15.10 |
| Previous week..... | 13.15 | 14.05 | 5.85 | 14.95 |
| 1941..... | 10.75 | 9.90 | 4.00 | 11.85 |
| 1940..... | 9.60 | 4.95 | 3.50 | 10.00 |
| 1939..... | 9.40 | 6.45 | 2.65 | 9.80 |
| 1938..... | 9.55 | 8.50 | 3.70 | 8.75 |
| 1937..... | 12.55 | 11.25 | 3.75 | 11.50 |
| Av. 1937-1941..... | \$10.35 | \$8.20 | \$3.50 | \$10.30 |

HOG RECEIPTS, WEIGHTS AND PRICES

| | No. | Wt. | Prices— |
|--------------------------|---------|------|---------|
| | Rec'd | Lbs. | Top |
| *Week ended June 20..... | 106,700 | 268 | \$14.50 |
| Previous week..... | 107,971 | 265 | 14.30 |
| 1941..... | 71,092 | 260 | 10.50 |
| 1940..... | 104,733 | 260 | 5.35 |
| 1939..... | 72,685 | 264 | 7.15 |
| 1938..... | 76,471 | 276 | 9.35 |
| 1937..... | 62,196 | 259 | 12.10 |
| Av. 1937-1941..... | 77,400 | 263 | \$8.90 |

*Receipts and average weight for week ending June 20, 1942, estimated.

SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during May, 1942, in Alabama, Florida and Georgia.

| | May 1942 | May 1941 |
|-------------|----------|----------|
| Cattle..... | 31,366 | 35,537 |
| Calves..... | 10,673 | 12,975 |
| Hogs..... | 85,766 | 78,062 |
| Sheep..... | 889 | 1,504 |
| Total..... | 184,042 | 196,486 |
| Cattle..... | 184,042 | 196,486 |
| Calves..... | 54,495 | 58,419 |
| Hogs..... | 746,074 | 763,831 |
| Sheep..... | 1,515 | 2,486 |

BETTER INEDIBLE GREASE

No rendering plant should be without a gut hasher and washer. Gut contents sent to the melter lower grease grade.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended June 20, 1942:

| | CATTLE | | |
|----------------------------------|--------------------|------------|-----------------|
| | Week ended June 20 | Prev. week | Cor. week, 1941 |
| Chicago ¹ | 26,291 | 27,575 | 25,224 |
| Kansas City..... | 17,532 | 16,861 | 14,071 |
| Omaha ² | 23,781 | 21,927 | 18,471 |
| East St. Louis..... | 12,065 | 11,592 | 7,642 |
| St. Joseph..... | 6,215 | 6,895 | 5,444 |
| Sioux City..... | 11,077 | 11,454 | 11,724 |
| Wichita ³ | 4,170 | 4,075 | 3,227 |
| Philadelphia..... | 2,534 | 2,276 | 1,698 |
| Indianapolis..... | 2,401 | 2,432 | 2,052 |
| New York & Jersey City..... | 9,623 | 9,837 | 9,397 |
| Oklahoma City ⁴ | 6,451 | 6,241 | 5,201 |
| Cincinnati..... | | 8,263 | 2,758 |
| Denver..... | 5,832 | 7,066 | 4,867 |
| St. Paul..... | 14,389 | 14,574 | 15,585 |
| Milwaukee..... | 2,963 | 3,226 | 2,901 |
| Total..... | 145,354 | 149,404 | 130,273 |

¹Cattle and calves.

| HOGS | | | |
|-----------------------------|---------|---------|---------|
| Chicago..... | 120,139 | 110,298 | 77,744 |
| Kansas City..... | 57,230 | 64,606 | 40,894 |
| Omaha..... | 59,846 | 54,270 | 31,133 |
| East St. Louis..... | 91,168 | 92,474 | 62,018 |
| St. Joseph..... | 17,951 | 20,314 | 14,003 |
| Sioux City..... | 28,944 | 27,545 | 16,979 |
| Wichita..... | 8,910 | 8,538 | 4,972 |
| Philadelphia..... | 16,427 | 15,109 | 13,066 |
| Indianapolis..... | 26,665 | 32,354 | 17,927 |
| New York & Jersey City..... | 39,022 | 42,896 | 38,898 |
| Oklahoma City..... | 8,117 | 11,061 | 7,022 |
| Cincinnati..... | | 16,759 | 8,477 |
| Denver..... | 12,406 | 12,018 | 7,006 |
| St. Paul..... | 32,199 | 34,977 | 20,302 |
| Milwaukee..... | 8,794 | 9,516 | 7,252 |
| Total..... | 527,817 | 552,415 | 368,293 |

¹Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

| SHEEP | | | |
|-----------------------------|---------|---------|---------|
| Chicago ¹ | 4,962 | 8,289 | 3,705 |
| Kansas City..... | 27,147 | 23,175 | 25,890 |
| Omaha..... | 22,665 | 15,171 | 14,213 |
| East St. Louis..... | 22,729 | 20,448 | 14,776 |
| St. Joseph..... | 11,221 | 10,324 | 14,105 |
| Sioux City..... | 7,913 | 9,045 | 7,061 |
| Wichita..... | 6,779 | 7,516 | 5,183 |
| Philadelphia..... | 3,010 | 2,169 | 2,549 |
| Indianapolis..... | 1,596 | 645 | 1,877 |
| New York & Jersey City..... | 50,574 | 55,270 | 52,480 |
| Oklahoma City..... | 4,600 | 4,041 | 2,413 |
| Cincinnati..... | | 3,053 | 2,314 |
| Denver..... | 6,266 | 7,317 | 6,192 |
| St. Paul..... | 2,151 | 3,077 | 2,901 |
| Milwaukee..... | 672 | 612 | 1,116 |
| Total..... | 178,279 | 170,152 | 156,765 |

¹Not including directs.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended June 20:

| At 20 markets: | Cattle | Hogs | Sheep |
|-------------------------|---------|---------|---------|
| Week ended June 20..... | 219,000 | 455,000 | 200,000 |
| Previous week..... | 237,000 | 543,000 | 202,000 |
| 1941..... | 198,000 | 340,000 | 217,000 |
| 1940..... | 109,000 | 425,000 | 240,000 |
| 1939..... | 172,000 | 318,000 | 234,000 |

| At 11 markets: | Hogs |
|-------------------------|---------|
| Week ended June 20..... | 375,000 |
| Previous week..... | 412,000 |
| 1941..... | 280,000 |
| 1940..... | 387,000 |
| 1939..... | 262,000 |

| At 7 markets: | Cattle | Hogs | Sheep |
|-------------------------|---------|---------|---------|
| Week ended June 20..... | 160,000 | 331,000 | 142,000 |
| Previous week..... | 171,000 | 348,000 | 125,000 |
| 1941..... | 140,000 | 251,000 | 124,000 |
| 1940..... | 123,000 | 322,000 | 145,000 |
| 1939..... | 115,000 | 222,000 | 131,000 |

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended June 18:

| | Cattle | Calves | Hogs |
|-------------------------|--------|--------|-------|
| Week ended June 18..... | 1,396 | 96 | 3,434 |
| Last week..... | 899 | 217 | 3,402 |
| Last year..... | 976 | 134 | 2,848 |

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Administration.)

WESTERN DRESSED MEATS

| | NEW YORK | PHILA. | BOSTON |
|--------------------------------|-----------|---------|---------|
| STEERS, carcass | | | |
| Week ending June 20, 1942..... | 7,736 | 2,672 | 2,597 |
| Week previous..... | 8,954 | 2,762 | 2,971 |
| Same week year ago..... | 10,806 | 3,141 | 3,110 |
| COWS, carcass | | | |
| Week ending June 20, 1942..... | 400 | 1,170 | 1,649 |
| Week previous..... | 492 | 985 | 2,083 |
| Same week year ago..... | 698 | 950 | 1,798 |
| BULLS, carcass | | | |
| Week ending June 20, 1942..... | 329 | 406 | 118 |
| Week previous..... | 377 | 481 | 117 |
| Same week year ago..... | 423 | 940 | 121 |
| VEAL, carcass | | | |
| Week ending June 20, 1942..... | 10,401 | 901 | 925 |
| Week previous..... | 12,770 | 1,078 | 694 |
| Same week year ago..... | 14,490 | 1,250 | 1,388 |
| LAMB, carcass | | | |
| Week ending June 20, 1942..... | 36,148 | 11,049 | 15,177 |
| Week previous..... | 33,277 | 14,272 | 17,897 |
| Same week year ago..... | 52,278 | 13,153 | 13,611 |
| MUTTON, carcass | | | |
| Week ending June 20, 1942..... | 3,597 | 922 | 904 |
| Week previous..... | 3,522 | 1,446 | 1,615 |
| Same week year ago..... | 1,890 | 175 | 1,423 |
| PORK CUTS, lbs. | | | |
| Week ending June 20, 1942..... | 1,474,890 | 311,981 | 204,123 |
| Week previous..... | 2,412,732 | 228,554 | 242,357 |
| Same week year ago..... | 2,801,732 | 344,487 | 400,173 |
| BEEF CUTS, lbs. | | | |
| Week ending June 20, 1942..... | 211,254 | ... | ... |
| Week previous..... | 340,869 | ... | ... |
| Same week year ago..... | 421,181 | ... | ... |

LOCAL SLAUGHTERS

| | NEW YORK | PHILA. | BOSTON |
|--------------------------------|----------|--------|--------|
| CATTLE, head | | | |
| Week ending June 20, 1942..... | 9,612 | 2,334 | ... |
| Week previous..... | 9,838 | 2,276 | ... |
| Same week year ago..... | 9,397 | 1,098 | ... |
| CALVES, head | | | |
| Week ending June 20, 1942..... | 14,877 | 2,598 | ... |
| Week previous..... | 17,295 | 2,797 | ... |
| Same week year ago..... | 16,957 | 2,902 | ... |
| HOGS, head | | | |
| Week ending June 20, 1942..... | 39,356 | 16,427 | ... |
| Week previous..... | 42,671 | 15,100 | ... |
| Same week year ago..... | 38,383 | 13,666 | ... |
| SHEEP, head | | | |
| Week ending June 20, 1942..... | 50,605 | 3,010 | ... |
| Week previous..... | 55,241 | 2,169 | ... |
| Same week year ago..... | 52,480 | 2,540 | ... |

Country dressed product at New York totaled 3,256 veal, no hogs and .67 lambs. Previous week 3,015 veal, no hogs and 55 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Hog slaughter at 27 centers for the week ended June 19 showed a slight gain compared with a week earlier and was 33 per cent greater than during the same week of last year. Slaughter of both cattle and sheep was heavier than a week earlier and well above the corresponding week of 1941. Calf kill was lighter than a week earlier, but a little heavier than the same week of last year.

| | Cattle | Calves | Hogs | Sheep |
|--|---------|--------|---------|---------|
| New York area ¹ | 9,623 | 14,881 | 39,022 | 50,574 |
| Phila. & Balt..... | 3,331 | 1,496 | 23,671 | 2,832 |
| Ohio-Indiana group ² | 8,727 | 5,069 | 67,723 | 9,698 |
| Chicago ³ | 30,767 | 7,027 | 120,139 | 36,271 |
| St. Louis area ⁴ | 12,695 | 9,609 | 91,168 | 23,720 |
| Kansas City..... | 17,532 | 5,634 | 57,230 | 27,147 |
| Southwest group ⁵ | 20,749 | 5,112 | 45,808 | 52,232 |
| Omaha..... | 23,160 | 621 | 59,846 | 22,665 |
| Sioux City..... | 11,077 | 98 | 28,944 | 7,913 |
| St. Paul-Wis. group ⁶ | 21,472 | 19,230 | 96,194 | 8,966 |
| Interior Iowa & So. Minn. ⁷ | 18,237 | 5,467 | 194,613 | 31,747 |
| Total..... | 177,070 | 74,274 | 829,298 | 273,165 |
| Total prev. week..... | 173,642 | 82,747 | 813,674 | 249,346 |
| Total last year..... | 162,753 | 70,500 | 651,783 | 237,663 |

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1941 approximately 74% of the cattle, 71% of the calves, 73% of the hogs, and 80% of the sheep and lambs that were slaughtered under federal inspection during that year.

CANADIAN LIVESTOCK PRICES

| GOOD STEERS | | | |
|--------------------|--------------------|-----------|----------------|
| | Week ended June 18 | Last week | Same week 1941 |
| Toronto..... | \$12.55 | \$12.40 | \$ 8.94 |
| Montreal..... | 12.00 | 11.90 | 9.05 |
| Winnipeg..... | 12.00 | 11.91 | 8.00 |
| Calgary..... | 12.00 | 11.75 | 7.80 |
| Edmonton..... | 12.35 | 11.50 | 7.85 |
| Prince Albert..... | 11.40 | 11.50 | 8.00 |
| Moose Jaw..... | 10.35 | 10.25 | 7.50 |
| Saskatoon..... | 10.75 | 10.75 | 7.75 |
| Regina..... | 11.45 | 11.25 | 7.50 |
| Vancouver..... | | | 8.00 |

| VEAL CALVES | | | |
|--------------------|--------------------|-----------|----------------|
| | Week ended June 18 | Last week | Same week 1941 |
| Toronto..... | \$14.24 | \$14.35 | \$10.72 |
| Montreal..... | 13.80 | 13.75 | 10.25 |
| Winnipeg..... | 12.50 | 12.27 | 9.00 |
| Calgary..... | 11.75 | 12.00 | 9.75 |
| Edmonton..... | 11.50 | 11.25 | 8.00 |
| Prince Albert..... | 11.50 | 11.25 | 8.10 |
| Moose Jaw..... | 10.75 | 10.75 | 8.00 |
| Saskatoon..... | 11.25 | 11.25 | 8.30 |
| Regina..... | 11.50 | 11.50 | 9.50 |
| Vancouver..... | 11.75 | | |

| HOG CARCASSES B1 ¹ | | | |
|-------------------------------|--------------------|-----------|----------------|
| | Week ended June 18 | Last week | Same week 1941 |
| Toronto..... | \$15.58 | \$15.46 | \$13.71 |
| Montreal..... | 15.85 | 15.85 | 14.00 |
| Winnipeg..... | 14.20 | 14.09 | 12.56 |
| Calgary..... | 14.00 | 14.00 | 11.90 |
| Edmonton..... | 14.05 | 14.05 | 11.90 |
| Prince Albert..... | 13.90 | 13.80 | 12.25 |
| Moose Jaw..... | 13.80 | 13.75 | 12.20 |
| Saskatoon..... | 13.80 | 13.75 | 12.35 |
| Regina..... | 13.85 | 13.75 | 12.35 |
| Vancouver..... | 15.00 | 15.00 | 12.85 |

¹Official Canadian hog grades are now on carcass basis, quotations from B1 grades; Grade A, \$1.00 premium.

| GOOD LAMBS | | | |
|--------------------|--------------------|-----------|----------------|
| | Week ended June 18 | Last week | Same week 1941 |
| Toronto..... | \$17.00 | | \$18.84 |
| Montreal..... | 16.10 | \$16.40 | 13.05 |
| Winnipeg..... | 14.00 | 14.00 | 12.35 |
| Calgary..... | 12.85 | 12.50 | 10.25 |
| Edmonton..... | 13.50 | 12.75 | 9.50 |
| Prince Albert..... | 12.85 | | 10.00 |
| Moose Jaw..... | 12.45 | | 7.50 |
| Saskatoon..... | 12.00 | 12.23 | 11.00 |
| Regina..... | 13.50 | 13.75 | 11.75 |

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WANTED: General Superintendent. Medium size plant in Pittsburgh, Pennsylvania, district to assume complete charge of all plant control. Answer W-967, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Assistant to General Manager in medium size packing plant. Must have practical knowledge of costs and livestock. W-844, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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Men Wanted

WANTED: Rendering Plant Foreman. Man experienced in all phases of dead stock dry rendering. Prefer party with knowledge of French Oil Mill equipment. New modern plant. Very attractive proposition to right man. Write or wire FARMERS RENDERING WORKS., Iowa City, Iowa.

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WANTED: A working foreman in small sausage plant in Northern Ohio capable of working with beef trimmings. Also sausage room helper with some knowledge of artery-curing. State experience and salary expected. W-934, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Man able to take full charge of packinghouse office, financing costs and sales. 20 years' experience. Give particulars and salary desired. W-935, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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